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PUMPKIN SPICE LATTE CAKE

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RECIPE DEVELOPMENT BY
OLA AGBODZA
FOOD AND PROP STYLING BY
KATIE MOON DICKERSON



GOOD INGREDIENTS
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SEPTEMBER | OCTOBER 2025 VOLUME 11 | ISSUE 5

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Expertly tested recipes featuring premium ingredients
The recipes in each issue pass through the *Bake from Scratch* test kitchen.
Each is flavorful and distinctive and developed with your kitchen success in mind.

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and used exclusively in our recipes.



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A Decade of Dreams Coming True

Baking dreams do come true . . . over and over again! While we've been celebrating a decade of *Bake from Scratch* in every issue this year, this one feels different—it's the official 10th anniversary edition. Our very first issue hit newsstands in September 2015, and here we are: 10 years, thousands of bakes, and one incredibly passionate global baking community later. From the bottom of my flour-dusted heart, thank you. Thank you for opening your ovens, kitchens, and hearts to us. The journey has been delicious—and we're just getting started.

Our mission has always been to celebrate bakers around the world, so it feels appropriate that this milestone issue takes us to Scotland, where I spent time with incredible artisans who are as

devoted to their craft as they are to their heritage. In Edinburgh, I joined Darcie Maher, founder of the beloved Lannan Bakery, for a day in her home kitchen. As she prepared a quince and toasted milk tart—yes, the recipe is in this issue!—we talked about flavor, community, and the quiet joy of baking with intention. And naturally, I raided the Lannan bakery case like it was my job (it kind of is!). The cinnamon bun? Unforgettable. I've had continued dreams about that bun, and it will be my first stop when I return to Edinburgh with a group of bakers for our Scotland Baking Retreat next March.

Just down the road, the Shortbread House of Edinburgh offered a taste of tradition that was as buttery and crumbly as you'd hope. While its shortbread recipe remains a closely guarded family secret, we developed our own version to pay tribute to its signature texture and flavor. We think it's a worthy stand-in for when you can't hop on a flight to Scotland.

And at 100 Princes Street, a luxurious boutique hotel where design and heritage meet in the most elegant way, we landed something extra special: its buttermilk scone recipe. It's a stunner, and now it's yours. Pair it with jam, clotted cream, and a cozy cup of tea.

We also visited Araminta Campbell, the atelier where the hotel's bespoke tartan was brought to life, thread by thread. Watching it woven by hand felt like watching tradition unfold before my eyes—a beautiful reminder that artistry, story, and identity are all intertwined, whether in fabric or flour.

Then it was off to the Highlands for a day in the kitchen at Ballintaggart, a culinary retreat tucked into postcard-worthy hills. Baking with its team—and sharing bread warm from the oven—was one of those soul-filling moments I'll never forget.





It's Time to Bake Cookies

Love keeping your cookie jars and tins filled? Then meet our latest cookbook! *It's Time to Bake Cookies* is filled with 75 cookie and bar selections to elevate your baking game and satisfy every taste craving. Including a selection of filled, stuffed, sandwiched; fruit-forward; and sweetly spiced recipes, plus an in-depth guide to creating your perfect chocolate chip cookie, you'll turn to these recipes time and again.

➔ Get your copy today at bakefromscratch.com/shop.



Celebrate the 10th Anniversary of *Bake from Scratch*!

This special edition, available now, features a look back on key milestones and memories from a decade of *Bake from Scratch*, plus a selection of readers' most beloved recipes and a few of my favorites.

➔ Get the issue now at bakefromscratch.com/shop.

BUT WAIT, THERE'S MORE!

On our website, we're sharing even more memories and highlights with you, including a look into our professional test kitchens and photography studios, photos from our Baking Retreats over the years, and signature recipes created for our fifth anniversary in 2020. Plus, you can watch an exclusive conversation between Hoffman Media EVP/Chief Content Officer Brooke Bell and me on how the magazine was conceived, its early days, and how the brand has transformed over the past decade while staying true to its mission of celebrating baking worldwide.

➔ Check it out at bakefromscratch.com/10th-anniversary.

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This issue also takes us back to our beginning. Two recipes from our very first issue return, this time reimagined and updated for today: the airy, cheesy Gougères (because what's a celebration without Champagne and cheese puffs?) and the iconic 1-2-3-4 cake, a classic that never lets us down.

Of course, autumn flavors are in full swing across these pages. Our Pumpkin Spice Latte Cake escorts you straight into fall with warm spices and irresistible nostalgia. And if you're craving something savory, our new pretzels—stuffed with candied jalapeño and sharp Cheddar—will be the talk of your next gathering.

We're also proud to share what we've dubbed the gold standard of pound cakes: a sour cream version that is as timeless as it is versatile. My mom always loved a good pound cake, and this one feels like a sweet tribute to her during her birthday season—and favorite season of the year. But it's really a bake for any day when only a perfect pound cake will do.



Whether you bake from memory, curiosity, or pure joy, I hope this issue inspires you to keep going, keep growing, and keep sharing. We started with a vision to bring the global baking community together, one recipe at a time. Ten years later, that vision is stronger—and more delicious—than ever.

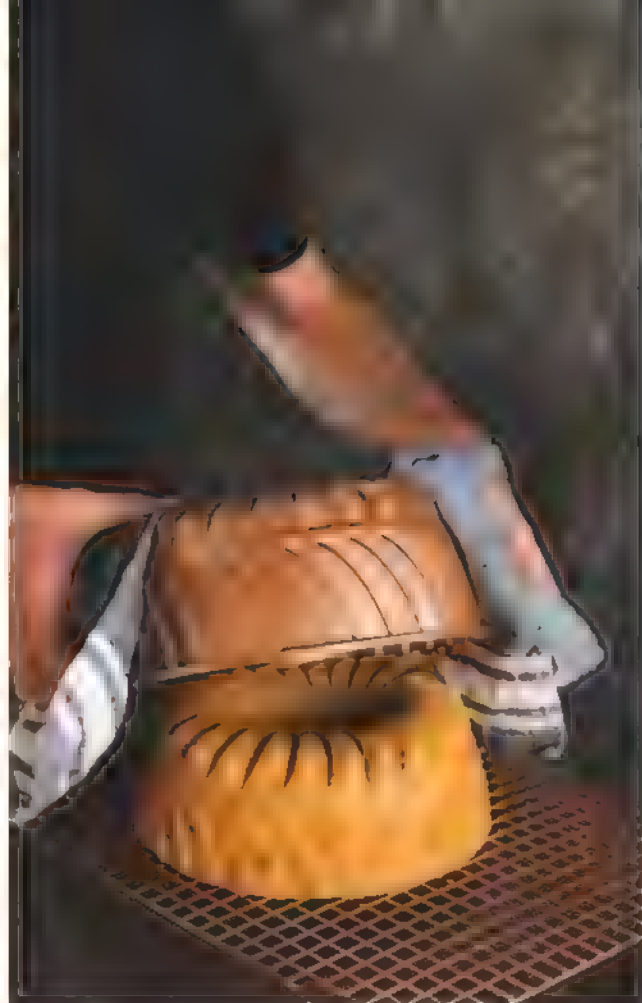
You might know that earlier this year, I was honored to participate for the second time in a cause that means so much to me. Williams Sonoma's Tools for Change campaign, in partnership with the Share Our Strength organization, raises vital funds for No Kid Hungry®—a program dedicated to ending childhood hunger in the U.S. Chefs, content creators, and culinary voices come together to design custom pieces like spatulas, oven mitts, and pot holders, and proceeds from each one sold go directly to support the mission.

When I was invited to revisit the croissant design I first created in 2021, I jumped at the chance—and this year, I added even more of my favorite French-inspired shapes: a baguette, a madeleine, a classic brioche à tête, and one of my personal mantras: Bakers Gonna Bake!

And just when you think this celebration couldn't get any sweeter, I'm thrilled to share a brand-new partnership with Williams Sonoma—a full-circle, pinch-me moment that's launching right in step with our 10th anniversary. A longtime dream of mine is coming to life, and the timing couldn't be more perfect.

For more than 20 years, I've been collecting antique copper cookware, bakeware, and molds—mostly in France, but honestly, I'm always on the hunt no matter where I go. There's just something about that old-world copper glow that makes my heart skip. Each piece in my collection holds a memory, a story, a spark of inspiration.

In collaboration with Williams Sonoma, I'm launching a collection of fluted tube pans inspired directly by the antique pieces I've loved and baked



with for years. These are modern heirlooms—crafted with performance in mind but designed to echo the elegance of vintage copper, right down to the warm, burnished tones. Not gold. Not rose gold. Copper. Because that’s what speaks to me.

Each pan in the collection—from the Chateau to the Avion—is a tribute to the craftsmanship of the past, reimagined for today’s baker. They’re thoughtfully weighted, with sharp fluting for clean definition, and a copper-toned nonstick surface that ensures a beautiful release.

And that’s not all . . .

While I’ve built my career on baking from scratch, I also believe in making baking feel approachable and joyful for everyone. That’s why, as part of this launch, Williams Sonoma and I are introducing six baking mixes—my take on a “baking kit” where I’ve done all the dry measuring for you. They’re designed to be reliable, delicious, and

totally welcoming for bakers of every level. Even better? Each one is a perfect foundation for a little creativity, encouraging you to bake it your own.

I couldn’t be more proud or more excited to share this with you. Turn to page 20 to see the Chateau pan and page 37 to meet the Avion pan—the first of the collection available now, exclusively through Williams Sonoma. And stay tuned: I’ll be sharing more about this collaboration and what it means to me in our November/December 2025 issue.

Until then, visit bakefromscratch.com/shoptheissue to see all the Tools for Change designs and to make the Chateau and Avion part of your own baking story.

Preheat your ovens; it’s time to bake.

Brian

Brian Hart Hoffman
Editor-in-Chief

MINI CHERRY GALETTES

As summer slips into autumn, these individual free-form cherry galettes offer just the right balance—crisp, buttery pastry folded around pools of bright Bonne Maman® Cherry Pie Filling. Easy, satisfying, and made for cooler days ahead, they're the kind of bake that feels like a soft landing into the season.

Makes 8 galettes

- 3 cups (375 grams) all-purpose flour, plus more for dusting
- 2 teaspoons (6 grams) kosher salt
- 1 cup (227 grams) cold unsalted butter, cubed
- ½ cup (120 grams) ice water, plus more as needed
- 1 (21.1-ounce) jar (600 grams) Bonne Maman® Cherry Pie Filling
- 1 large egg (50 grams)
- 2 tablespoons (30 grams) water, divided
- Sparkling sugar, for topping
- ½ cup (60 grams) confectioners' sugar

1. In the work bowl of a food processor, pulse flour and salt until combined. Add cold butter, and pulse until mixture is crumbly and butter pieces are pea-size. With processor running, add ½ cup (120 grams) ice water in a slow, steady stream just until dough comes together. (Mixture may appear crumbly but should be moist and hold together when pinched.) Add more ice water 1 tablespoon at a time as needed.
2. Turn out dough, and divide in half. Shape each half into a rectangle. Wrap tightly in plastic wrap, and refrigerate for at least 1 hour or up to 2 days.
3. Line 2 rimmed baking sheets with parchment paper.
4. On a lightly floured surface, roll one portion of dough into a 13-inch square (about ¼ inch thick). Cut 4 (6-inch) rounds from dough, and place on 1 prepared pan. Repeat with remaining dough.
5. Spoon ¼ cup (70 grams) Bonne Maman® Cherry Pie Filling into center of each round, leaving a 1½-inch border around edges. Fold and crimp border over filling. Freeze until firm, at least 15 minutes.
6. Preheat oven to 425°F (220°C).
7. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water; brush onto edges of dough. Sprinkle with sparkling sugar as desired.
8. Bake, one pan at a time, for 10 minutes. Reduce oven temperature to 400°F (200°C), and bake until crust is golden and filling just begins to bubble, 5 to 7 minutes more. Let cool on pan for at least 15 minutes.
9. In another small bowl, whisk together confectioners' sugar and remaining 1 tablespoon (15 grams) water; drizzle onto galettes. Serve warm, or remove from pans and let cool completely on a wire rack. Refrigerate in an airtight container for up to 3 days.

PRO TIP: Be sure to return your oven temperature to 425°F (220°C) between baking each pan of galettes.

INTRODUCING

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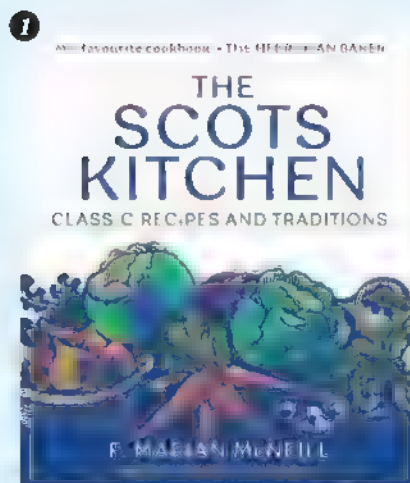
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The Scots Kitchen

BY F. MARIAN MCNEILL

For much of her life, F. Marian McNeill felt called to preserve the heritage and history of Scotland. First published in 1929, her cookbook is a time capsule of sorts, weaving together a wide range of traditional Scottish recipes like haggis and *rumbledehumps* (a hearty dish consisting of potatoes, cabbage, and onion) to childhood favorites such as *broonie* (an oatmeal gingerbread loaf originating in Orkney). This latest edition, edited by Catherine Brown, includes new introductory content and in-depth conversion charts, which can be helpful to decipher some of these recipe relics. Each recipe description includes brief instructions and ingredient lists as they were originally written. Others read more like a story, offering insight into the cultural significance of the dish and enticing you to try it with your own hand.

🔗 catherinebrownfoodwriter.com

New Scottish Baking

BY SUE LAWRENCE

Edinburgh-based food writer and author Sue Lawrence marries the beloved Scottish bakes that she grew up enjoying with new and exciting flavor combinations and baking techniques that have swept Scotland by storm in recent years. Drawing inspiration from both new bakers discovering the joys of creating exciting flavor combinations and her own cherished memories of eagerly uncovering freshly baked goodies in her home's cake tins and local home-baking stalls, she lovingly weaves tales of baking for her own family with the inspiration that led to creative combinations such as Mashed Potato Chocolate Cake with Toffee Icing (created for her grandson Oliver's 2nd birthday) and lasting favorites like classic Treacle Scones, inspired by her mother's recipe.

🔗 birlinn.co.uk/product/new-scottish-baking

The Big Book of Bread

BY JAMES MORTON

Doctor-baker-cookbook author James Morton has taken on the deliciously laborious task of compiling some of the world's most beloved bread recipes, from tattie scones (a savory Scottish potato flatbread) to potica (a sweet and fluffy enriched bread from Slovenia known for its iconic swirled center consisting of nuts and raisins) into one book. With origins spanning the globe, recipes are organized by region, and many were inspired by bakes from experts and natives of a host of places and cultures. James's casual and welcoming writing style in his introductory recipe notes, detailed explanations of baking ingredients, accessible ingredient swaps, and in-depth breakdowns of techniques and instructions make an unending variety of breads approachable for even novice bakers.

🔗 [instagram.com/bakingjames](https://www.instagram.com/bakingjames)



My Harvest Kitchen

BY GESINE BULLOCK-PRADO

Well before homesteading, gardening, and living off the land was a modern social media trend, pastry chef, baking instructor, and author Gesine Bullock-Prado moved from Los Angeles to Vermont to start her own farm. Though she soon realized her initial goals may have been a bit lofty, she's since learned to grow produce that she enjoys growing and eating and to take advantage of the animal products that are produced on her land. Along with tales of cultivating successes and lessons learned, Gesine shares her experiences as she looks back on her journey of homesteading, favorite recipes using fresh-grown produce (like her I Have Too Much Fruit Cake), and tips on preserving your harvest—her Peony Jelly was originally concocted to make use of fallen peony blooms after a storm—to enjoy all year long.

🔗 gesine.com/books

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2026

BAKING RETREATS

BIRMINGHAM, ALABAMA 16
January 16–19

NEW ORLEANS, LOUISIANA
January 26–30

BIRMINGHAM, ALABAMA 20
February 20–23

SCOTLAND
Edinburgh and the Scottish Highlands
March 2–10 & March 10–18

AMALFI COAST AND CAPRI, ITALY
April 10–16

PARIS AND NORMANDY, FRANCE
April 19–24

MAINE
August 3–7

THE COTSWOLDS, ENGLAND
September

JAPAN
October

Fall Baking in
BIRMINGHAM, ALABAMA 16
October 9–12

Holiday Baking in
BIRMINGHAM, ALABAMA 16
November 6–9

Holiday Baking in
AMSTERDAM, THE NETHERLANDS
December 5–10

Holiday Baking in
LONDON, ENGLAND
December 11–16

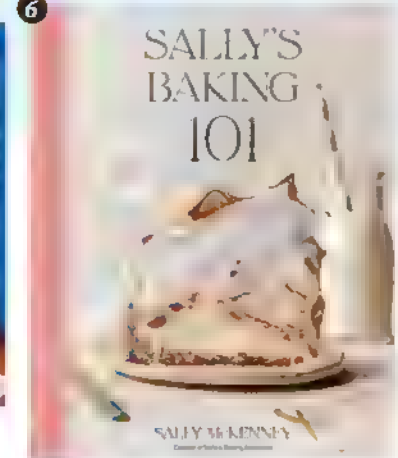
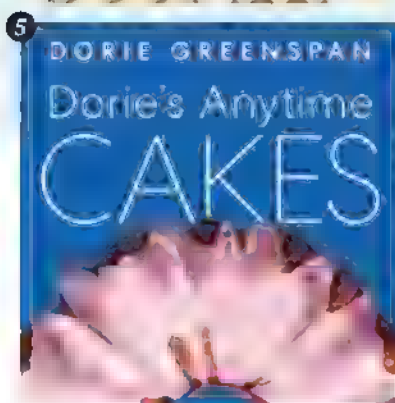
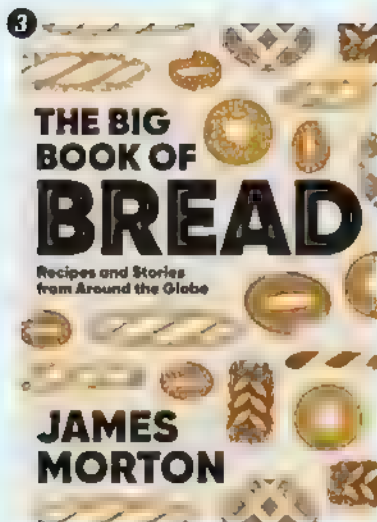
16 Baking Retreat in the Bake from Scratch Test Kitchen

Take an adventure the
Bake from Scratch way.



For all the delicious details on these retreats and to register, email events@bakefromscratch.com.

To stay up-to-date on our baking retreat announcements, sign up for our newsletter, *PreHeat!*



Dorie's Anytime Cakes BY DORIE GREENSPAN

From honey cake topped with almonds that recalls her grandmother's beloved recipe to savory cakes paired with wine, James Beard Award-winning author Dorie Greenspan knows the value of a good cake. Including a wide variety of simple snacking cakes, rustic nostalgia bakes, bakery-inspired Bundts, and even herby mini cakes and loaves, these "anytime" cakes, made for no special occasion other than savoring the little joys of life, are the perfect treat for welcoming visitors to your home, indulging in fun and casual on-a-whim bakes, or enjoying a small snack.

➔ doriegreenspan.com

Sally's Baking 101 BY SALLY MCKENNEY

Professional baker, cookbook author, and creator of the uber-popular blog *Sally's Baking Addiction* Sally McKenney spent two years meticulously developing, testing, and compiling some of her favorite baking recipes, from classic sweet treats like Strawberry Cake to savory specialties such as Butternut Squash & Sage Chicken Pot Pie. Sally ranks each recipe based on skill level, from beginner to advanced, and includes an in-depth look at commonly used ingredients, tools, and techniques to help every home baker master even the most challenging recipe.

➔ sallysbakingaddiction.com

MOZZARELLA PIZZA ROLLS

This isn't your average pull apart. These pillowy rolls are a bakery-style riff on classic pizza night. A trio of BelGioioso® Fresh Mozzarella, Provolone, and Parmesan cheeses are layered with an herby oil that melds into every fold of the dough, and a generous sprinkle of Parmesan on top creates a frico-like crunch. Serve warm with marinara for dipping, or just tear and share straight from the pan.

Makes 12 rolls

Dough:

- 4 to 4½ cups (500 to 531 grams) all-purpose flour, divided, plus more for dusting
- 1 tablespoon (9 grams) kosher salt
- 1 tablespoon (9 grams) instant yeast
- 1¼ cups (300 grams) warm water (90°F/32°C to 95°F/35°C)
- ¼ cup (56 grams) olive oil
- 1 large egg (50 grams), room temperature

Filling:

- ½ cup (75 grams) olive oil
- 2 tablespoons (2 grams) finely chopped fresh parsley
- 1 tablespoon (1 gram) finely chopped fresh oregano
- ½ teaspoon (1.5 grams) kosher salt
- ½ teaspoon (1 gram) garlic powder
- ¼ teaspoon ground black pepper
- 8 ounces (227 grams) BelGioioso® Fresh Mozzarella Cheese, shredded
- 4 ounces (113 grams) BelGioioso® Provolone Cheese, shredded
- 4 ounces (113 grams) BelGioioso® Parmesan Cheese, shredded and divided

- 1 large egg (50 grams)
- 1 tablespoon (15 grams) water
- Garnish: chopped fresh parsley
- Marinara sauce, to serve

1. For dough: In the bowl of a stand mixer, whisk together 2 cups (250 grams) flour, salt, and yeast by hand until combined. Add 1¼ cups (300 grams) water, oil, and egg; using the paddle attachment, beat at low speed until combined. With mixer on low speed, gradually add 2 cups (250 grams) flour, beating until a shaggy dough forms, 1 to 2 minutes.
2. Switch to the dough hook attachment. Beat at medium-low speed until a smooth, elastic dough forms, 12 to 15 minutes; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky.
3. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.
4. Lightly punch down dough. Cover and let stand for 5 minutes.
5. Lightly spray a 13x9-inch baking pan with baking spray with flour.
6. For filling: In a medium bowl, whisk together oil, parsley, oregano, salt, garlic powder, and pepper.

7. Turn out dough onto a lightly floured surface, and roll into an 18x12-inch rectangle, with one long side closest to you. Brush oil mixture onto dough. Sprinkle mozzarella, provolone, and 2 ounces (57 grams) Parmesan onto oil, leaving a ½-inch border on one long side. Starting with long side opposite border, tightly roll up dough into a log, pinching seam to seal. Gently shape log to an even thickness. Using a sharp knife, cut log into 12 slices (about 1½ inches thick). Place, cut side up, into prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 30 to 45 minutes.
8. Preheat oven to 350°F (180°C).
9. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water; gently brush onto rolls.
10. Bake until top is golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 35 to 40 minutes. Sprinkle remaining 2 ounces (57 grams) Parmesan onto rolls, and bake until cheese is melted and lightly browned, 2 to 3 minutes more. Let cool for 10 to 15 minutes. Garnish with parsley, if desired. Serve with marinara sauce.

PRO TIP: Add your favorite pizza toppings after sprinkling with cheese in step 7.



FRESH MOZZARELLA

fall in love with every bite



Fresh Mozzarella Pasta Salad



FIND RECIPE HERE

*Embrace the spices of the season
with these cozy autumn cakes*

Caramel-Apple-
Pecan Cake
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AUTUMN *Spice* and EVERYTHING *Nice*



cover
RECIPE



cake of the month

september

CARAMEL-APPLE-PECAN CAKE

Makes 1 (10-cup) Bundt cake

This autumnal cake perfectly exemplifies the warming flavors of fall, juxtaposing the crisp sweetness of fresh apple cider with an indulgent swirl of dulce de leche- and pecan-laden cake. A thick, creamy caramel glaze and a sprinkle of nuts perfectly crown this decadent dessert.

Cake:

- 1 cup (227 grams) unsalted butter, melted and cooled slightly
- 1 cup (200 grams) granulated sugar
- ½ cup (110 grams) firmly packed light brown sugar
- 3 large eggs (150 grams), room temperature
- ¼ cup (80 grams) apple cider
- 1 teaspoon (4 grams) vanilla extract
- 3 cups (375 grams) all-purpose flour
- 2½ teaspoons (12.5 grams) baking powder
- 2 teaspoons (4 grams) ground cinnamon
- 1 teaspoon (3 grams) kosher salt
- ¼ teaspoon ground nutmeg
- 2 large firm sweet apples (400 grams), peeled and cored
- 5 tablespoons (95 grams) dulce de leche
- ¼ cup (32 grams) finely chopped toasted pecans

Glaze:

- ½ cup (148 grams) dulce de leche
- 1 tablespoon (15 grams) water
- 1 teaspoon (4 grams) vanilla extract
- ¼ teaspoon kosher salt

Garnish: chopped toasted pecans

1. Preheat oven to 325°F (170°C).
2. For cake: In a large bowl, whisk together melted butter and sugars. Whisk in eggs, cider, and vanilla until well combined.
3. In a medium bowl, whisk together flour, baking powder, cinnamon, salt, and nutmeg.
4. Using the large holes of a box grater, shred apples.
5. Whisk half of flour mixture into butter mixture until just combined. Fold in apples and any juices. Fold in remaining flour mixture just until no dry streaks remain.
6. In another medium bowl, stir together one-third of batter (about 2 cups or 500 grams) and dulce de leche; fold in pecans.
7. Spray a 10-cup Bundt pan with baking spray with flour.
8. Using a 1½-tablespoon spring-loaded scoop, scoop batters in an alternating pattern into prepared pan. Firmly tap pan on a kitchen towel-lined counter 7 to 10 times to settle batter and release any air bubbles.
9. Bake until a wooden pick inserted near center comes out clean and an instant-read thermometer inserted near center registers 205°F (96°C), 1 hour and 15 minutes to 1 hour and 25 minutes. Let cool in pan for 10 minutes. Invert cake onto a wire rack, and let cool completely.
10. For glaze: In a medium microwave-safe bowl, heat dulce de leche, 1 tablespoon (15 grams) water, vanilla, and salt on high in 10-second intervals, stirring between each, until warm and fluid; spoon onto cooled cake. Garnish with pecans, if desired. Store in an airtight container for up to 3 days.

october

PUMPKIN SPICE LATTE CAKE

Makes 1 (10-cup) cake

We've never met a pumpkin spice latte we didn't like, so why not turn it into an epic cake?! This stunning bake combines the sweetness of pumpkin and fragrant spice with espresso powder and brown sugar for the classic PSL taste, with a hint of black pepper that adds a subtle heat. A tangy glaze mimics the beloved foam or whipped cream topping on a classic latte.

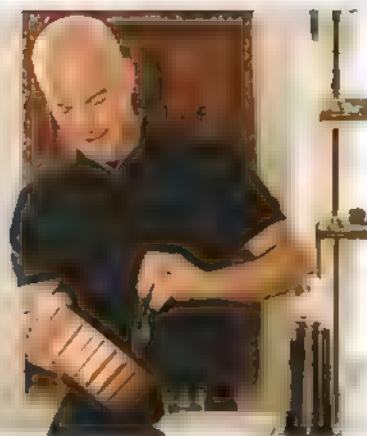
Cake:

- 1½ cups (305 grams) canned pumpkin
- 1 cup (220 grams) firmly packed light brown sugar
- ¾ cup (150 grams) granulated sugar
- ¾ cup (160 grams) sour cream, room temperature
- ¾ cup (149 grams) vegetable oil
- 2 large eggs (100 grams), room temperature
- 1 tablespoon plus 2 teaspoons (6 grams) espresso powder
- 2 teaspoons (8 grams) vanilla extract
- 3 cups (375 grams) all-purpose flour
- 2 tablespoons (12 grams) pumpkin pie spice
- 1½ teaspoons (4.5 grams) kosher salt
- 1½ teaspoons (6.25 grams) baking powder
- ½ teaspoon (1 gram) ground black pepper
- ¼ teaspoon (1.25 grams) baking soda

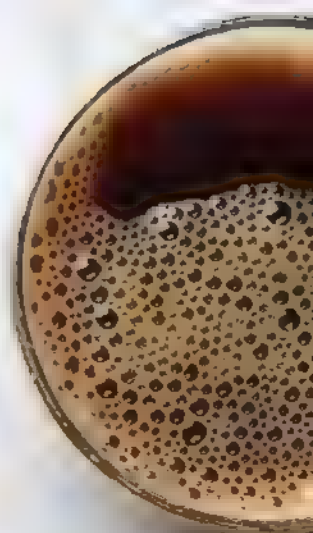
Glaze:

- 1½ cups (210 grams) confectioners' sugar
- 3 tablespoons (45 grams) sour cream
- 2 teaspoons (10 grams) water
- 1 teaspoon (4 grams) vanilla extract
- ¼ teaspoon kosher salt

1. Preheat oven to 300°F (150°C).
2. For cake: In a large bowl, whisk together pumpkin, brown sugar, granulated sugar, sour cream, oil, eggs, espresso powder, and vanilla.
3. In a medium bowl, whisk together flour, pie spice, salt, baking powder, pepper, and baking soda. Gradually whisk flour mixture into pumpkin mixture until just combined.
4. Spray a 10-cup fluted tube pan with baking spray with flour. Using a pastry brush, brush spray into nooks of pan. Spoon batter into prepared pan. Tap pan on a kitchen towel-lined counter several times to settle batter and release any air bubbles.
5. Bake until a wooden pick inserted near center comes out clean and an instant-read thermometer inserted near center registers 200°F (93°C) to 205°F (96°C), 1 hour to 1 hour and 15 minutes. Let cool in pan for 10 minutes. Invert cake onto a wire rack, and let cool completely.
6. For glaze: In a small bowl, stir together confectioners' sugar, sour cream, 2 teaspoons (10 grams) water, vanilla, and salt until smooth and well combined; spoon onto cooled cake. Store in an airtight container for up to 3 days.



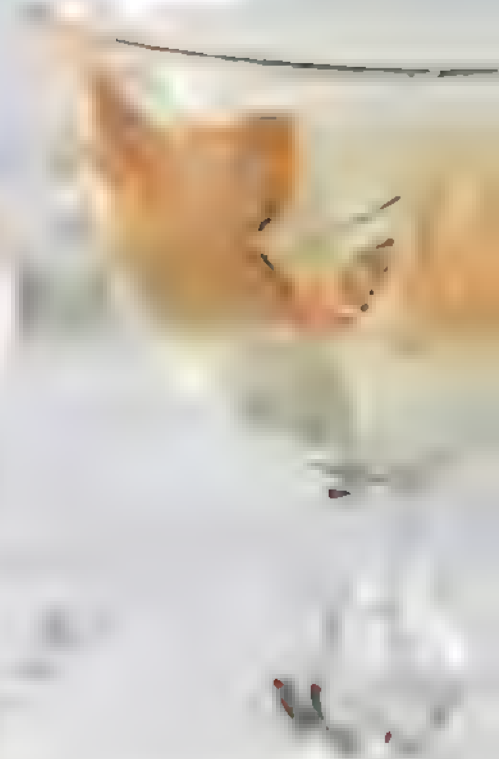
Meet the Chateau fluted cake pan, part of a line of new bakeware from Williams Sonoma designed in collaboration with our very own editor-in-chief Brian Hart Hoffman. Read more about this partnership on page 9, and head to bakefromscratch.com/shoptheissue to purchase your own pan.



from the archives

Party Puffs

Crisp on the outside and airy on the inside, these small bites make an elegantly easy snack or appetizer for any occasion



GOUGÈRES

Makes about 45 pastries

In honor of our 10th anniversary, we wanted to bring back a special recipe fit for a celebration. Originally created for our Fall 2015 issue, which was the inaugural issue of Bake from Scratch, these fun treats have only improved with time. Gougères are a cheesy puff that comes together by making a savory version of pâte à choux, adding a blend of herbs, spices, and cheese, and then baking. In our newest iteration, we increased the butter for an even more indulgent bite and updated the cheese and spice options, highlighting the truly versatile nature of these savory pastries.

- ½ cup (113 grams) unsalted butter, cubed
- ½ cup (120 grams) water
- ½ cup (120 grams) whole milk
- 1 tablespoon (12 grams) granulated sugar
- ½ teaspoon (1.5 grams) kosher salt
- 1 cup (127 grams) bread flour
- 1½ to 2 teaspoons (3 to 4 grams) dried herbs or spices (see Notes)
- 4 large eggs (200 grams), room temperature
- 6 ounces (170 grams) shredded cheese (see Notes), divided

1. Preheat oven to 375°F (190°C). Draw 18 (1½-inch) circles at least 1½ inches apart on each of 3 sheets of parchment paper. Place parchment, ink side down, on 3 rimmed baking sheets.
2. In a medium saucepan, bring butter, ½ cup (120 grams) water, milk, sugar, and salt to a rolling boil over medium-high heat. Stir in flour and herbs or spices with a wooden spoon until well combined. Cook, stirring constantly, until mixture pulls away from sides of pan and forms a ball, leaving a thin layer of residue on bottom of pan, 1 to 2 minutes.
3. Transfer mixture to the bowl of a stand mixer fitted with the paddle attachment; beat at medium-low speed until dough cools slightly and is no longer steaming, 2 to 3 minutes. Add eggs, one at a time, beating until combined after each addition. (Batter will be shiny and thick.) Fold in 4 ounces (113 grams) cheese.
4. Transfer batter to a large pastry bag fitted with a medium round piping tip (Ateco #806). Holding bag perpendicular to parchment, slowly pipe rounds into drawn circles on parchment. Using a wet finger, smooth tops if necessary. Sprinkle remaining 2 ounces (57 grams) cheese onto dough.
5. Bake, one pan at a time, for 10 minutes. Rotate pan, and bake until puffed and golden brown, 5 to 8 minutes more. (Let remaining pan stand at room temperature until ready to bake.) Let cool completely on pans. Refrigerate in an airtight container for up to 3 days. 

Notes: *Gougères are wonderfully versatile! We made versions with Manchego cheese and black pepper, smoked Gouda and smoked paprika, and fontina and roasted garlic. Mix and match your favorite cheeses with a blend of your favorite herbs and spices for a truly customized treat.*

To make roasted garlic cloves, place 1 to 2 peeled garlic cloves (4 to 8 grams) in a foil bundle with about ½ tablespoon (7 grams) olive oil. Bake in a 375°F (190°C) oven until very soft and golden brown, about 35 minutes. Remove from heat, and let cool before using.



small batch with Edd Kimber

CELEBRATE WITH CAKE

*Edd shares two special bakes
for our 10th anniversary issue*



London-based **Edd Kimber** (@theboywhobakes) is a baker, food writer, and TV personality who is the first-ever winner of *The Great British Bake Off*. Since his big win, Edd has authored seven cookbooks, including *Small Batch Bakes*, published in 2022, and *Small Batch Cookies*, published in 2024. He was the first contributing editor and guest editor of *Bake from Scratch* and has continued to be a frequent contributor to the magazine and a guest instructor at baking retreats. We're bringing you Edd's unique small-batch recipes all year long.

Find Edd on Instagram at @theboywhobakes, on Substack (eddkimber.substack.com), and on his website, theboywhobakes.co.uk.

PHOTOGRAPHY,
RECIPE DEVELOPMENT,
AND STYLING BY
EDD KIMBER

DULCE DE LECHE LAYER CAKE

Makes 1 (6-inch) cake

To recognise 10 wonderful years of Bake from Scratch, I thought we should celebrate with a small-batch layer cake, made with brown sugar-butter milk cake layers and filled with a sweet and salty dulce de leche-cream cheese frosting. The cake utilises reverse creaming, one of my favourite techniques. Instead of creaming butter and sugar together, the butter is first mixed with the dry goods; this coats the flour in fat, which prevents gluten from being developed and creates a tender cake with a beautiful crumb. As a bonus, this method tends to result in cakes with very flat layers that are perfect for stacking.

Brown Sugar-Buttermilk Cake Layers:

- 1¼ cups (156 grams) all-purpose flour
- ¾ cup (165 grams) firmly packed light brown sugar
- ¾ teaspoon baking powder
- ¼ teaspoon baking soda
- ¼ teaspoon kosher salt
- ¼ cup (57 grams) unsalted butter, room temperature
- 2 large eggs (100 grams)
- 5 tablespoons (75ml) whole buttermilk
- 2½ tablespoons (35ml) neutral oil

Dulce de Leche-Cream Cheese Frosting:

- ¼ cup (57 grams) unsalted butter, room temperature
- ½ cup (112 grams) cream cheese, room temperature
- 2½ cups (300 grams) confectioners' sugar
- ¼ cup (80 grams) dulce de leche
- Large pinch kosher salt

Filling:

- 3 tablespoons (60 grams) dulce de leche

1. Preheat the oven to 350°F (180°C). Lightly grease 2 (6-inch) round cake pans, and line the bottoms with parchment paper.

2. For the cake layers: Add the flour, brown sugar, baking powder, baking soda, and salt to the bowl of a stand mixer and mix to combine. Add the butter, and with the flat beater attached, mix on medium speed until the butter is mixed in and the mixture resembles fine bread crumbs.

3. With the mixer on medium speed, add the eggs, one at a time, followed by the buttermilk and the oil. Continue mixing until the batter is smooth. Divide between the two pans (about 1½ cups or 322 grams each) and spread evenly.
4. Bake until the cakes spring back to a light touch and they are starting to come away from the sides of the pans, about 25 minutes. Remove and set aside for 15 minutes before turning out onto a wire rack to cool completely.
5. For the frosting: Add the butter and cream cheese to the bowl of your stand mixer and, with the flat beater attached, beat on medium speed until smooth and creamy. Slowly add in the confectioners' sugar on low speed. Once all has been combined, turn up the speed to medium, and beat until light and fluffy, about 2 minutes. Add the dulce de leche and salt, and beat just until combined.
6. To assemble the cake, pipe a ring of frosting around the edge of one of the cake layers to create a border. Spoon the dulce de leche into the centre, and spread into an even layer. Top the dulce de leche with a thin layer of frosting. Place the second cake layer on top and spread the remaining frosting over the top and sides of the cake. The cake will keep refrigerated for 3 to 4 days. 📖

BONUS RECIPE!

Get Edd's Blackberry and Tahini Cupcakes at bakefromscratch.com.



bread box

*Chewy pretzels meet
adored appetizers
in this scrumptious
blend of savory snacks*

KNOTTED NOSHES

Spinach-Artichoke Pretzel
Bites, PAGE 23

PHOTOGRAPH BY STEPHANIE WELBOURNE STEELE
ILLUSTRATION BY AMANDA STABLE
DESIGN BY KATIE MOON DICKERSON



Candied Jalapeño
Cheddar-Stuffed Pretzels
PAGE 27

CANDIED JALAPEÑO-CHEDDAR-STUFFED PRETZELS

Makes 12 pretzels

Jalapeño poppers are a delightful amalgamation of zingy chile peppers and a creamy cheese filling. Taking inspiration from these popular party-time finger foods, we decided to swap out the typical fried breading for pretzels, highlighting the delicate crunch on the outside and fluffy, soft center of the baked bread. A simple yet decadent filling of cream cheese, white Cheddar, and sweet-spicy jalapeños turns these savory bites into an indulgent snack.

- 6 ounces (170 grams) cream cheese, room temperature
- 1½ cups (170 grams) shredded white Cheddar cheese, plus more for topping
- ½ cup (110 grams) Candied Jalapeños (recipe follows), finely chopped, plus more for topping
- ½ teaspoon (1 gram) ground black pepper
- Pretzel Dough (recipe on opposite page)
- 8 cups (1,920 grams) water
- ¼ cup (60 grams) baking soda
- Coarse salt, for sprinkling

1. In a medium bowl, stir together cream cheese, Cheddar, Candied Jalapeños, and black pepper until well combined. Cover and let stand at room temperature for at least 30 minutes or up to 2 hours, or refrigerate overnight. (If refrigerating overnight, let stand at room temperature for 30 minutes.)

2. Cut 12 (6x5¼-inch) rectangles of parchment paper. Place rectangles on rimmed baking sheets; dust with flour.

3. Spoon cheese mixture into a pastry bag, and cut a ½-inch opening in tip.

4. On a clean surface, divide Pretzel Dough into 12 portions (about 75 grams each). Gently deflate 1 portion of dough to release any large air bubbles; roll into a 14-inch-long rope. (Keep remaining dough covered to prevent it from drying out.) Using a rolling pin, flatten rope into a strip, with one long side closest to you.

5. Pipe about 1½ tablespoons (27 grams) filling along center of strip, leaving a 2-inch gap at each end of strip. Fold top and bottom of dough over filling; pinch to seal. Gently roll and stretch rope to 18 inches long, tapering slightly at ends.

6. Shape rope into a “U.” Cross strands about 2 inches from ends. Twist ends around each other once, and fold down

so loose ends touch rounded part of “U” shape just to sides of center; gently press to secure, and carefully stretch to open pretzel shape, if necessary. Place on a prepared parchment rectangle. Repeat with remaining dough and remaining filling. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 30 to 45 minutes.

7. Preheat oven to 375°F (190°C).

8. In a medium saucepan, bring 8 cups (1,920 grams) water and baking soda to a low boil over medium-low heat.

9. Using parchment to transfer, carefully lower pretzels, 1 or 2 at a time, top side down, into boiling water mixture; discard parchment. Cook for 30 seconds per side. Remove dough using a large slotted spatula or spoon, letting excess water drip off. Place 1 inch apart on nonstick baking sheets. Sprinkle with coarse salt, Cheddar, and whole Candied Jalapeños.

10. Bake, one pan at a time, until golden brown, 12 to 16 minutes. Immediately and carefully remove from pans. Serve warm or at room temperature. Refrigerate in an airtight container for up to 3 days.

Candied Jalapeños

Makes about 2 cups

- 2 cups (400 grams) granulated sugar
- 1 cup (240 grams) apple cider vinegar
- ½ cup (120 grams) water
- 2 teaspoons (4 grams) mustard seeds
- 1 teaspoon (2 grams) garlic powder
- ½ teaspoon (1.5 grams) kosher salt
- 1 pound (454 grams) jalapeños, stemmed and cut crosswise into ¼-inch-thick slices

1. In a medium saucepan, bring sugar, vinegar, ½ cup (120 grams) water, mustard seeds, garlic powder, and salt to a boil over medium heat, stirring occasionally until sugar dissolves. Add jalapeños; cook, stirring occasionally, until jalapeños are darkened and just soft, about 5 minutes. Remove jalapeños using a slotted spoon, and place in a heatproof bowl.

2. Cook liquid over medium heat until thickened and syrupy, about 10 minutes. Pour onto jalapeños. Let cool completely. Refrigerate in an airtight container for up to 1 week.



SPINACH-ARTICHOKE PRETZEL BUNS

Makes 12 buns

Pillowy-soft pretzel buns are filled with a generous helping of cheesy spinach-artichoke mixture, sprinkled with sesame seeds, and baked to golden perfection, irresistibly combining dip and dipper.

- 4 ounces (113 grams) cream cheese, softened
- ½ teaspoon (1 gram) garlic powder
- ½ teaspoon (1 gram) ground black pepper
- ¼ teaspoon kosher salt
- ¼ teaspoon crushed red pepper (optional)
- 2 ounces (57 grams) mozzarella cheese*, shredded
- 2 ounces (57 grams) Parmesan cheese*, shredded
- ½ cup (85 grams) drained thawed frozen chopped spinach
- ½ cup (80 grams) drained quartered artichoke hearts, chopped

Pretzel Dough (recipe follows)

- 8 cups (1,920 grams) water
- ½ cup (80 grams) baking soda
- Coarse salt and sesame seeds, for sprinkling

1. In a medium bowl, stir together cream cheese, garlic powder, black pepper, salt, and red pepper (if using) until smooth; stir in mozzarella and Parmesan. Fold in spinach and artichokes. Cover and refrigerate until ready to use.
2. Cut 12 (6x5¼-inch) rectangles of parchment paper. Place rectangles on rimmed baking sheets; dust with flour.
3. On a clean surface, divide Pretzel Dough into 12 portions (about 75 grams each). Gently deflate 1 portion of dough to release any large air bubbles, and shape into a round. (Keep remaining dough covered to prevent it from drying out.) Place on a prepared parchment rectangle. Repeat with remaining dough. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 30 to 45 minutes.
4. Preheat oven to 375°F (190°C).
5. In a medium saucepan, bring 8 cups (1,920 grams) water and baking soda to a low boil over medium-low heat.

6. Using parchment to transfer, carefully lower buns, 1 or 2 at a time, top side down, into boiling water-baking soda mixture; discard parchment. Cook for 30 seconds per side. Remove dough using a large slotted spatula or spoon, letting excess water drip off; place 1 inch apart on nonstick baking sheets.
7. Gently press down center of each bun. Spoon about 1½ tablespoons (32 grams) filling into each indentation. Sprinkle coarse salt and sesame seeds onto buns.
8. Bake, one pan at a time, until golden brown, 12 to 16 minutes. Let cool on pans for 5 minutes. Serve warm or at room temperature. Refrigerate in an airtight container for up to 3 days.

**We used BelGioioso® Fresh Mozzarella and Parmesan Cheeses.*

Pretzel Dough

Makes 12 pretzels or buns

- 4½ cups (531 grams) all-purpose flour, divided, plus more for dusting
- 1 tablespoon (12 grams) granulated sugar
- 1 tablespoon (9 grams) kosher salt
- 1 (0.25-ounce) package (7 grams) instant yeast*
- 1 cup (240 grams) water
- ½ cup (120 grams) whole milk
- 2 tablespoons (28 grams) unsalted butter

1. In the bowl of a stand mixer, whisk together 2 cups (250 grams) flour, sugar, kosher salt, and yeast by hand until combined.
2. In a small saucepan, heat 1 cup (240 grams) water, milk, and butter over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture; using the paddle attachment, beat at medium-low speed until combined, about 1 minute. With mixer on low speed, gradually add remaining 2½ cups (281 grams) flour, beating just until combined and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat tacky dough forms, 10 to 12 minutes, stopping to scrape dough hook and sides

of bowl. (Dough will mostly pull away from sides of bowl and should pass the windowpane test.) Shape dough into a smooth round.

4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour. ■

**We used Red Star® Instant Yeast.*



WINDOWPANE TEST

Kneading dough to develop the gluten structure is an essential part of the majority of yeasted dough recipes. But how do you know when you've kneaded enough? Enter the windowpane test: Pinch or cut—but don't tear, because this damages the gluten strands—a small, walnut-size piece of dough. Then gently and slowly pull and rotate the dough out from its center. If the dough is properly kneaded, you will be able to stretch it—without tearing—until it's thin and translucent. If it tears or breaks during the stretch, give your dough another minute of work and then test again. If the dough is too hard to stretch, it's been overmixed.



bakery profile

GO THERE

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THE ENDURING
MAGIC OF

Soda Bread

ALEXANDER TAYLOR BAKERY

Aberdeen Butteries

*In the misty folds of
South Lanarkshire,
Scotland's oldest
bakery still proves
that consistency—
and exceptional
bakes—never go
out of fashion*

PHOTOGRAPHY BY JOANN PAI



Mornings in Strathaven arrive like a held breath—soft, slow, a little secretive. Mist climbs from the Powmillon stream, dampening stone walls and softening the edges of morning light. And on Waterside Street, just beyond the bridge, one door has opened nearly every morning since 1820.

Inside Alexander Taylor Bakery, the air carries the scent of slow-fermented dough, warm sugar, and the buttery heat of a fresh tray pulled from the oven. There is motion, but nothing is rushed. Trays are shifted. Cakes are glazed. Loaves are tapped, turned, and tucked onto cooling racks. This is not a place where time stands still. It's where time learns how to stretch.

Six generations of Taylors have passed through this space — baking, listening, adapting. Today, it's Barry and Claire Taylor who tend the ovens and the front counter, holding the past in one hand and the present in the other. You see it in the small things: in the way Barry leans into a conversation with a third-generation customer. You hear it in the kitchen's quiet rhythm—practiced, unfussy, calm. There is no script here, but everyone knows their lines.

The pastry case hums with a blend of old and new. You'll find Aberdeen butteries (a rich, flaky roll with croissant lineage), soda scones, coffee buns, and shortbread. Rows of parkin biscuits—dark with treacle and fragrant with ginger—sit beside Abernethy biscuits, their crumb just sweet enough. Slices of Madeira cake gleam with a buttery golden crumb, and oatcakes are stacked nearby, waiting to be topped with cheese or pâté.

The Taylors source locally—not for show, but because it's how things should be. Flour, eggs, and butter come from nearby farms. Ramsay of Carluke's black pudding makes its way into sausage rolls that are bold, generous, and true. These integral decisions reflect a deep sense of place.

And still, there is a kind of magic.

You feel it when you step back into the morning light, a warm sourdough wrapped in paper, its scent rising like a memory freshly made. At home, you slice it thickly, spread it with butter that softens on contact. You sit—maybe not at a table, maybe just near a window—and eat slowly, the crust still faintly warm.

It tastes of care, of time well spent, of something made by hand and made to last.



Sultana Buns

Scottish Fruit Slices

Abernethy Biscuits

Coffee Buns

Traditional Oatcakes

Parkin Biscuits

Shortbread Rounds

It's Time to Bake

In this section, don't miss:

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Scottish dairy products
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Baking School In-Depth:
Strudel
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*Mastering Techniques
and Ingredients
Behind Every
Delicious Creation*



THE SWEET SCIENCE OF Sugar Stages

From shimmering threads to glossy brittles, sugar transforms dramatically at different temperatures—and understanding those stages is the key to mastering everything from spun sugar to caramel.

With a few simple tools and some science-backed tips, you'll be reading sugar like a pro in no time.

WEB-EXCLUSIVE CONTENT!

➔ Head to bakefromscratch.com/sugar-science for our full guide and temperature chart.

THREAD STAGE

230°F (110°C) to 234°F (112°C)

SOFT-BALL STAGE

234°F (112°C) to 240°F (116°C)

FIRM-BALL STAGE

244°F (118°C) to 250°F (121°C)

HARD-BALL STAGE

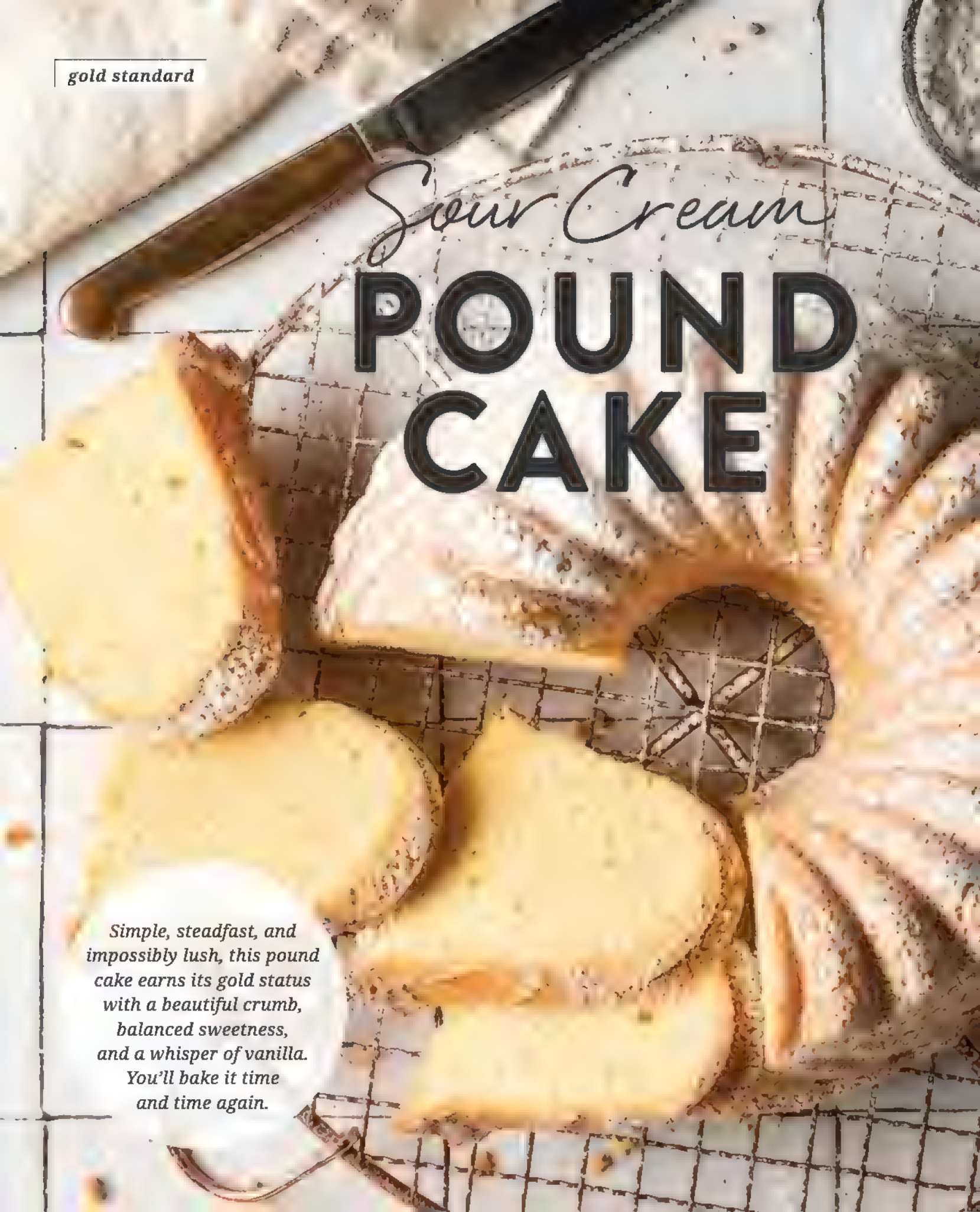
250°F (121°C) to 265°F (129°C)

SOFT-CRACK STAGE

270°F (132°C) to 290°F (143°C)

HARD-CRACK STAGE

300°F (149°C) to 310°F (154°C)



gold standard

Sour Cream POUND CAKE

*Simple, steadfast, and
impossibly lush, this pound
cake earns its gold status
with a beautiful crumb,
balanced sweetness,
and a whisper of vanilla.
You'll bake it time
and time again.*

A NEW CLASSIC, A GOLDEN TOUCH

Meet the Avion fluted tube pan, part of a new bakeware collaboration between Williams Sonoma and editor-in-chief Brian Hart Hoffman. The pans are designed with the elegance of antique French molds and the reliability of modern bakeware. The sharp ridges give clean definition to even the simplest of batters. The gold-toned nonstick finish ensures a smooth release. The weight is balanced—light enough to handle easily, heavy enough to hold structure during slow, even bakes. This is the kind of gold standard that, in time, becomes your own.

➔ Read more about Brian's pans on page 9, and head to bakefromscratch.com/shoptheissue to purchase your own pan.



SOUR CREAM POUND CAKE

Makes 1 (10-cup) cake

This simple, elegant pound cake has no citrus zests, no streusel, no glaze—just a perfect crumb: buttery, plush, and finely balanced in sweetness. The method looks simple (and it is), but the details do matter. Cold eggs and sour cream help control rise and set the structure early, preventing the doming and “foot” that can happen when everything’s too warm. It bakes low and slow for a clean, even finish. The result is a cake that slices like a dream, keeps beautifully for days, and never needs more than a dusting of confectioners’ sugar.

$\frac{3}{4}$ cup (170 grams) unsalted butter, softened
 $2\frac{1}{4}$ cups (450 grams) granulated sugar
4 large eggs (200 grams)
2 teaspoons (8 grams) vanilla extract
 $2\frac{1}{4}$ cups (281 grams) all-purpose flour
 $1\frac{1}{4}$ teaspoons (3.75 grams) kosher salt
 $\frac{1}{4}$ teaspoon (1.25 grams) baking soda
 $\frac{3}{4}$ cup (180 grams) cold sour cream
Garnish: confectioners’ sugar

1. Preheat oven to 300°F (150°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar at medium speed until fluffy, 6 to 8 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, sift together flour, salt, and baking soda. With mixer on low speed, gradually add flour mixture to butter mixture alternately with cold sour cream, beginning and ending with flour mixture, beating just until combined after each addition.
4. Spray a 10-cup fluted tube pan with baking spray with flour. Spoon batter into prepared pan. Firmly tap pan on a kitchen towel-lined counter a few times to settle batter.
5. Bake until a wooden pick inserted near center comes out clean, 1 hour and 5 minutes to 1 hour and 15 minutes, loosely covering with foil to prevent excess browning, if necessary. Let cool in pan for 15 minutes. Invert cake onto a wire rack, and let cool completely. Just before serving, garnish with confectioners’ sugar, if desired. Store in an airtight container for up to 5 days. 



new
book

by
BRIAN
FELDMAN



It's Time to Bake Cookies features recipes that satisfy every craving!

You'll find an entire chapter devoted to helping you create your perfect chocolate chip cookie. Plus, there are filled, stuffed, and sandwiched cookies; fruit-forward and sweetly spiced creations; and party-size cookie cakes and skillet cookies that please any crowd. Packed with tips, tricks, and how-tos throughout, this fun book is an essential resource for cookie lovers everywhere.



bake
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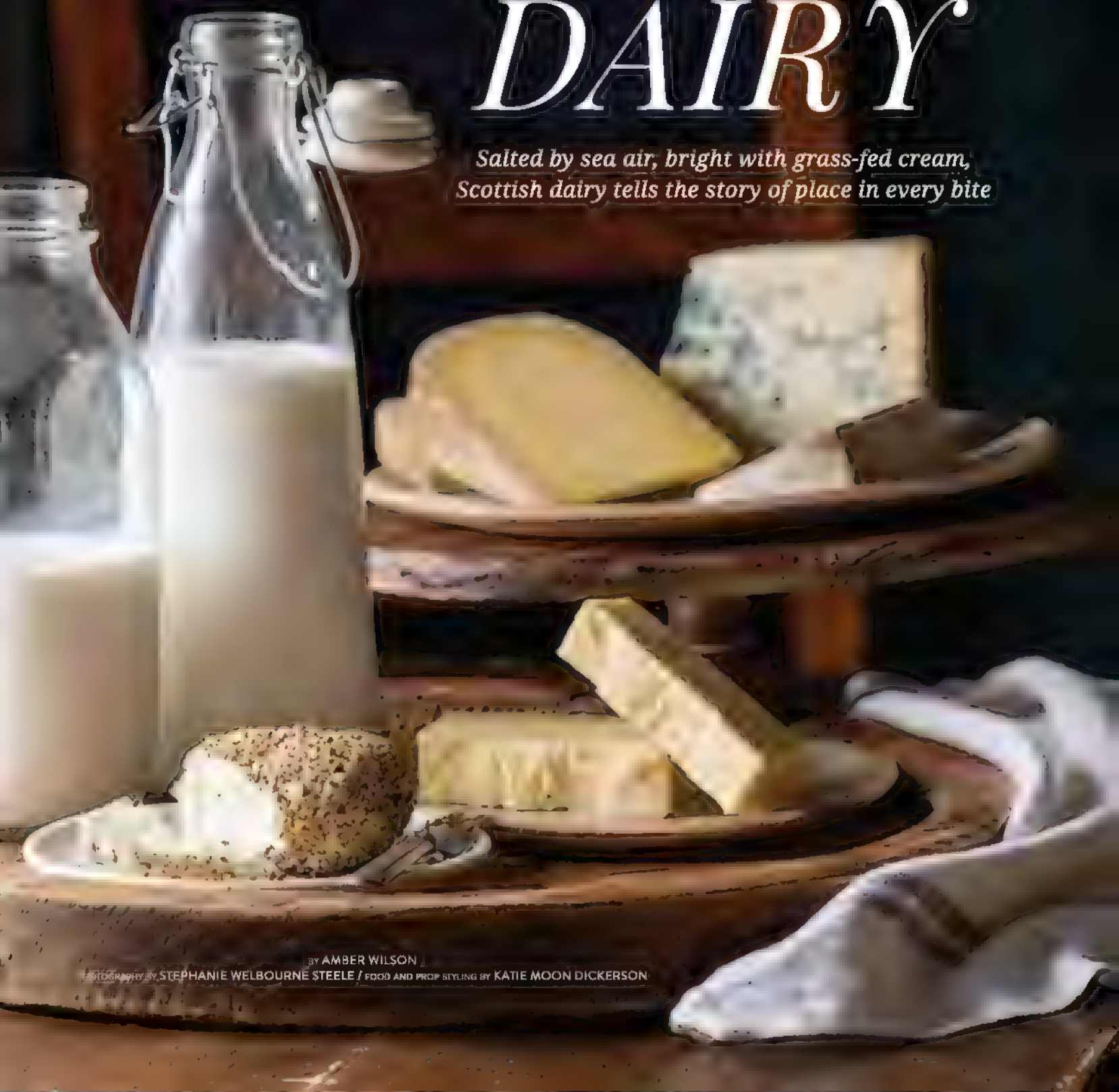
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from the pantry

SCOTTISH DAIRY

*Salted by sea air, bright with grass-fed cream,
Scottish dairy tells the story of place in every bite*



BY AMBER WILSON

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE / FOOD AND PROP STYLING BY KATIE MOON DICKERSON

The Scottish climate is often spoken of in half-apologies—all that rain, all that mist. But I've come to think of rain as a gift. It softens the land, makes it lush. There seems to be a heaviness to the grass in Scotland, almost glossy in how green it is—and it's that very grass that gives the dairy there its particular magic.

I haven't yet been to Scotland. I've never walked the banks of Loch Fyne at dusk or stood in a cold kitchen on Skye, buttering toast with numb fingers while rain threatened to come through the ceiling. But I've been there in the way one can travel through food.

It started with butter. Not the neat, foil-wrapped bricks I grew up with, pale and obedient. This was something else entirely: a round of cultured butter from a small creamery, its surface rippled like wet sand. It smelled faintly of cheese and wildflowers. This, I thought—this is what you eat in a place with wind-scraped coastlines and sheep-dotted hills. Spread it on thick slices of bread with a lick of marmalade and you've made breakfast into a Highland ritual. Swirl it into oatmeal with brown sugar and cream, and you can almost hear the kettle humming on a cast-iron stove. It evokes Scotland, even if you've never stood on its soil.

Dairy in Scotland is both indulgent and everyday. Cream is not only a topping for dessert but a medium for preserving raspberries, blackcurrants, and gooseberries. Butter is spread thickly on morning rolls and folded into oatmeal to fortify it on cold days. And cheese is not just for nibbling—it's stirred into mashed neeps, crumbled over Cullen skink, and melted into sandwiches made to be eaten while wearing mittens.

The cows—Highland, Ayrshire, Holstein—are animals of weather. You see them in photographs and postcards, windswept and damp, heads down in the grass. Their milk is richer than you'd expect for a place so cold. But then again, Scottish food is full of those little surprises: The milk tastes of cream, barely processed and clouded with richness.

When I want to bring a piece of that imagined place into my kitchen, I do it with food: a thick slice of brown bread, warm from the toaster, a pat of salted butter melting into the crust; a bowl of raspberries, nudged into a spoonful of clotted cream; a baked potato split open to steam and buried under shavings of Mull Cheddar. It's not quite a journey, but it's a way of arriving all the same.

This is how I travel sometimes—through ingredients. The pantry becomes a passport. I may not know the names of the trees outside a stone bothy in the Cairngorms, but I know the taste of salt on butter and the comfort of floury potatoes, the hush that falls over a kitchen when something simple is done well.





Scottish Dairy Essentials

UNHOMOGENIZED WHOLE MILK

This milk pours thick and gently clouded, blooming into tea like morning fog. In a glass, it has weight and presence; on cereal, it feels almost luxurious. “Unhomogenized” simply means the fat is left intact, floating in its natural state.

DOUBLE CREAM

With a fat content of around 48%, Scottish double cream has a very thick, rich texture and a distinct mouthfeel. It’s made by using centrifugal force to separate butterfat from unhomogenized milk. In contrast, American heavy whipping cream, which typically has a fat content of about 36%, is made simply by skimming off the layer of fat that collects on top of milk.

CLOTTED CREAM

Silken and thick, like the soft part of butter just before it melts, it’s made by slowly, gently heating full-fat cream until the fat rises and forms a golden crust. As the cream cools, it “clots” into something spoonable and decadent, with a sweetness like warm milk. It’s the kind of cream that turns even a plain oatcake into something celebratory. Traditionally served with jam and scones, it is just as lovely on its own with a few raspberries and a spoon.

CROWDIE

Made from skimmed cow’s milk and soured naturally, crowdie has a texture somewhere between ricotta and crème fraîche—soft, spreadable, with a faint citrus tang. It’s one of Scotland’s oldest cheeses, dating back to the time of the Vikings, and was once a staple on crofts and farm tables alike. Traditionally rolled in pinhead oats (a.k.a. steel-cut oats) and cracked black pepper, it’s the sort of cheese you crave after a long walk in the cold: tangy, delicate, and oddly comforting.

BUTTER

The color catches you first—a yellow so vivid, it seems lit from within. This isn’t the result of additives or processing, but of grass. Rich, rain-fed, and dense with beta-carotene, the pastures in Scotland give their goodness straight to the cows, and the cows pass it on. Unlike the uniform paleness of many supermarket butters, Scottish butter is slow-churned and gently cultured. It tastes like the place—green, generous, just a little wild—and glows accordingly.

ISLE OF MULL CHEDDAR

Sharp-edged and honest, aged in stone cellars that smell of salt and time on the Hebridean island. Crumbly, punchy, and flecked with tiny crystals, it’s made from raw milk and rennet and then left to mature until it develops the faintest crunch. 🧀





baking school in-depth

APPLE STRUDEL

*Master the nuances of pulling,
layering, and rolling this
hand-stretched dough that
envelops a warmly spiced
apple filling in this classic
Viennese pastry*

RECIPE DEVELOPMENT BY
AMANDA STABILE
FOOD AND PROP STYLING BY
AARON CONRAD



Strudel may have made its name in Vienna, Austria, but its story stretches far beyond the Austrian capital. Its roots twist through the Levant, the Ottoman Empire, and the Balkans—fold by fold, layer by delicate layer. The German word “strudel” means “whirlpool,” a nod to the baked good’s characteristic coiling and rolling. Yet its heritage aligns more closely with börek and baklava and with the centuries-old craft of stretching dough until it’s nearly translucent—a practice so refined, it’s almost spiritual.

Apple strudel (*Apfelstrudel*) is a contrast of textures: a flaky, buttery outside, soft and spiced within. The filling features apples, golden raisins plumped in dark rum, crunchily walnuts, and a hint of cinnamon. It’s scrumptious entirely on its own, but a sweetened breadcrumb—humble and often forgotten—that do the heavy lifting to keep the pastry crisp and layered. So, if you’re looking for a nod to Crème Anglaise, this strudel belongs to the realm of desserts that feel both nostalgic and deeply elegant.

Stretching Success

A few simple habits turn the daunting task of pulling paper-thin dough into an approachable, even peaceful process.

PREP THE SURFACE: Start with linen. A smooth tablecloth or tea towel provides grip, helps prevent tearing, and acts as a sling for rolling and transferring the dough. Lightly flour the cloth, not the dough.

STRETCH SMART: Use the back of your hands—not your fingertips—to coax the dough thin. Your palms apply uneven pressure; the backs are gentler and more controlled.

BUTTER, GENTLY: Use a soft brush and a light hand. You’re painting the surface, not soaking it. Too much butter can weaken the pastry.

ADD AND PACK THE

FILLING: Don’t just spoon it in—compress it lightly so it forms a tidy, even log. This helps it roll cleanly and bake evenly.

ROLL WITH THE CLOTH: Tug the edge of the linen to roll the dough into shape. Avoid fingers, which can poke holes or shift the filling unevenly.

COOL BEFORE SLICING:

Wait at least 15 minutes after baking before slicing. This helps the layers set and rewards you with clean, defined spirals.

Tools of the Trade

Making strudel is less about fancy equipment and more about working with intention, but a few well-chosen tools make all the difference.

GLASS MIXING BOWLS: Ideal for mixing dough and letting it rest—you'll want one large enough to comfortably knead in.

ROLLING PIN: While most of the stretching is done by hand, a rolling pin gives you a head start when shaping the dough into its initial square.

PASTRY CUTTER: A pastry cutter is useful for trimming thick edges or evening out the rectangle before filling.

SMALL SAUCEPAN: A small saucepan is perfect for melting butter for the sweetened breadcrumbs.

PARING KNIFE: A sharp paring knife is handy for peeling and slicing apples into thin, even pieces.

PASTRY BRUSH: Essential for brushing melted butter onto the dough layers, a soft-bristled brush provides a gentle touch.

LINEN OR LIGHTWEIGHT COTTON CLOTH: Drape this over your work surface for stretching the dough. The texture of the cloth helps grip the dough and absorbs excess moisture.

RULER: A ruler is helpful for gauging dimensions as you roll and stretch, especially for even distribution of filling and final shaping.

SILICONE SPATULA: A silicone spatula is great for gently folding the apple mixture and scraping every last bit of filling into place.



Stretching to the Finish

The pulled dough is the soul of Apple Strudel. Here's how to get it whisper-thin.

Start by kneading your dough until it's soft, elastic, and only slightly tacky. A rest at room temperature gives the gluten time to relax and the dough time to become supple enough for stretching. Roll it into a square and then begin stretching it gently over a floured linen cloth. The backs of your hands are ideal here—they apply gentle, even pressure. Tug outward from the center until the dough is tissue-thin and nearly translucent. You should be able to see the cloth under the dough.



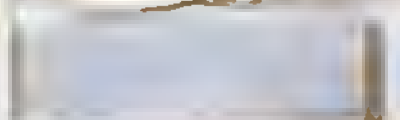
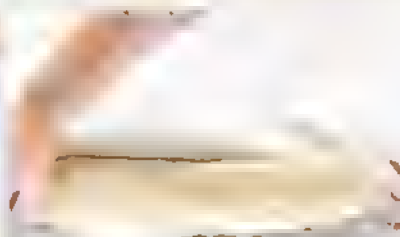
Trim the thick edges and brush with melted butter using a soft-bristled brush. Be gentle—you want just a whisper of butter to coat the surface. Then sprinkle the breadcrumbs in a neat line and pile the apple filling on top. Packing the apples tightly helps them roll cleanly and bake evenly.



A Gentle Roll

Tucking, shaping, and baking your strudel to golden, spiraled perfection

Begin the roll by folding the bottom edge over the filling. Then use the cloth to help you roll the dough into a snug log. The cloth acts like a sling—no poking or shifting the filling with your hands. Once rolled, tuck the edges under to seal and place the strudel seam side down on the baking sheet.



APPLE STRUDEL

Makes 1 (14 inch) strudel

This version of apple strudel—or Apfelstrudel—nods to the Austrian classic but doesn't swear strict allegiance to any one family tradition. Strudel, like all heirloom pastries, comes with countless variations: Some tuck breadcrumbs under the fruit, others stir them in; some roll tightly, others leave it loose. This recipe lands somewhere in the middle, guided more by texture and balance than rules. If you've never made pulled dough before, don't worry—the dough is resilient, though it asks for time. A rest, a stretch, a little patience. The raisins soak. The filling settles. And the baked roll needs time to cool before you can slice it cleanly. But once you've pulled your first proper sheet—paper-thin and full of promise—it's hard not to fall head over heels.

Dough:

- 1 cup (127 grams) bread flour, plus more for dusting
- $\frac{1}{4}$ teaspoon kosher salt
- 5 tablespoons (75 grams) water
- $1\frac{1}{2}$ tablespoons (21 grams) vegetable oil
- 1 teaspoon (5 grams) distilled white vinegar

Breadcrumbs:

- $1\frac{1}{2}$ tablespoons (21 grams) unsalted butter
- $\frac{1}{2}$ cup (60 grams) dry breadcrumbs
- 2 tablespoons (24 grams) granulated sugar

Filling:

- $\frac{1}{2}$ cup (53 grams) raisins
- 2 tablespoons (30 grams) dark rum
- 4 cups (436 grams) $\frac{1}{4}$ -inch-sliced peeled apples (about 3 medium apples; see Note)
- 2 tablespoons (30 grams) fresh lemon juice
- $\frac{1}{2}$ cup (100 grams) granulated sugar
- $\frac{1}{2}$ cup (60 grams) chopped walnuts, toasted
- 1 teaspoon (2 grams) ground cinnamon
- $\frac{1}{4}$ teaspoon kosher salt
- $\frac{1}{4}$ cup (57 grams) unsalted butter, melted

Crème Anglaise (recipe follows)

1. For dough: In a medium bowl, stir together flour and salt. Add 5 tablespoons (75 grams) water, oil, and vinegar; stir until a shaggy dough forms. Turn out onto a lightly floured surface, and knead until dough becomes soft, elastic, and only slightly tacky. (This can take up to 10 to 12 minutes.)

2. Lightly oil another medium bowl. Place dough in bowl, turning to grease top. Cover and let rest at room temperature for 2 hours, or refrigerate up to overnight.

3. For breadcrumbs: In a small skillet, melt butter over medium heat. Add breadcrumbs and sugar; cook, stirring frequently, until breadcrumbs are golden brown and fragrant. Let cool completely before using.

4. For filling: In a small bowl, combine raisins and rum. Cover and let stand for at least 30 minutes or up to 2 hours.

5. In a large bowl, toss together apples and lemon juice. Stir in soaked raisins and rum, sugar, walnuts, cinnamon, and salt until combined.

6. Preheat oven to 375°F (190°C). Line a rimmed baking sheet with parchment paper.

7. Line a table or counter with a large clean kitchen towel or tablecloth, and lightly dust cloth with flour. On prepared cloth, roll dough into about a 6-inch square. Using the back of your hands, gently lift and stretch dough. Place on cloth; gently tug and stretch into a 22x18-inch rectangle, with one short side closest to you. (Dough should be thin enough to see the pattern of your cloth through it.) Using a pastry wheel, trim off thicker edges of dough, about $\frac{1}{2}$ inch from all sides.

8. Sprinkle about half of melted butter onto dough; gently brush butter to spread out. Sprinkle breadcrumbs into a 3-inch-wide rectangle that is 4 inches up from bottom of dough and 2 inches inward from both sides of dough. Pile apple mixture onto breadcrumbs, leaving any liquid in bowl. Pack apples tightly together.

9. Fold bottom border of dough over apple filling, gently stretching to cover. Using cloth to help you, turn and roll up dough and filling into a log. Pinch and tuck ends of dough under

log to seal. Place, seam side down, on prepared pan. (Use the cloth as a sling to help transfer strudel to pan.) Brush remaining melted butter onto dough.

10. Bake until golden brown, 40 to 45 minutes, rotating pan halfway through baking. Let cool on pan on a wire rack for 15 minutes. Serve warm or at room temperature with Crème Anglaise. Store in an airtight container for up to 2 days.

Note: Granny Smith apples are traditional in strudel, but Honeycrisp works great if you prefer a sweeter variety.

Crème Anglaise

Makes about 2½ cups

- $\frac{3}{4}$ cup (180 grams) heavy whipping cream
- $\frac{3}{4}$ cup (180 grams) whole milk
- 6 tablespoons (72 grams) granulated sugar, divided
- $1\frac{1}{2}$ teaspoons (9 grams) vanilla bean paste
- $\frac{1}{4}$ teaspoon kosher salt
- 4 large egg yolks (74 grams), room temperature

1. In a medium saucepan, heat cream, milk, 3 tablespoons (36 grams) sugar, vanilla bean paste, and salt over medium-low heat, stirring frequently, just until steaming. (Do not boil.)

2. In a medium bowl, whisk together egg yolks and remaining 3 tablespoons (36 grams) sugar. Gradually add half of hot cream mixture, whisking constantly. Whisk egg yolk mixture into remaining hot cream mixture in pan. Cook over medium heat, whisking constantly, until mixture is thick enough to coat the back of a spoon and an instant-read thermometer registers 180°F (82°C).

3. Strain mixture through a fine-mesh sieve into a medium bowl, discarding solids. Cover with plastic wrap, pressing wrap directly on surface of mixture to prevent a skin from forming. Refrigerate until cold, at least 4 hours, before serving. Refrigerate in an airtight container for up to 4 days. ■



Pecan Pie Pastry
Sandwiches,
PAGE 51

*From juicy Concord grapes and buttery pecans to jammy figs
and sweet caramel, these cakes and pastries are perfect
for cozying up with amid the transition to cooler weather*



AUTUMNAL EATS

Concord Grape
and Peanut
Butter Upside-
Down Cake
PAGE 54

RECIPE DEVELOPER: KYLE CARPENTER
FOOD STYLING BY AARON COOK
PROP STYLING: GIE RATLIFF

PECAN PIE PASTRY SANDWICHES

Makes about 24 pastry sandwiches

A favorite dessert for fall gatherings, pecan pie gets a much-deserved makeover as a pastry sandwich. The sweet, rich, and gooey filling that everyone knows and loves is sandwiched between flaky and buttery piecrust rounds. They're then rolled in chopped pecans for the perfect balance of crunchy, flaky, and tender goodness.

- ¼ cup (55 grams) firmly packed dark brown sugar
- 3 tablespoons (24 grams) cornstarch
- 2 large egg yolks (37 grams), room temperature
- ½ cup (120 grams) half-and-half
- ½ cup (113 grams) light corn syrup
- ¼ teaspoon kosher salt
- 1½ tablespoons (21 grams) unsalted butter, room temperature
- 1 teaspoon (4 grams) vanilla extract
- ½ cup (55 grams) finely chopped toasted pecans, plus more for rolling

Pastry Dough (recipe follows)

All-purpose flour, for dusting

- 1 large egg (50 grams)
- 1 tablespoon (15 grams) water

1. In a large saucepan, whisk together brown sugar and cornstarch; whisk in egg yolks, half-and-half, corn syrup, and salt. Bring to a low boil over medium-high heat, whisking frequently; cook, whisking constantly, until thickened and slightly translucent, 2 to 3 minutes. Remove from heat; whisk in butter and vanilla until butter is melted and well combined. Stir in pecans. Cover and refrigerate until cold, about 2 hours.

2. Line a baking sheet with parchment paper.
3. Turn out Pastry Dough onto a lightly floured surface, and roll to ⅛-inch thickness. Using a 2¼-inch round cutter, cut dough, and place on prepared pan. Reroll and cut scraps once. Using a fork, lightly dock center of rounds. Freeze until firm, at least 15 minutes.
4. Preheat oven to 400°F (200°C).
5. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water; brush onto dough.
6. Bake until lightly browned, 12 to 15 minutes. Let cool on pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.
7. Spoon filling into a pastry bag, and cut a ¼-inch opening in tip. Pipe filling onto half of rounds (about 2 teaspoons or 10 grams each). Top with remaining rounds, shiny side up. Roll edges in pecans. Refrigerate in an airtight container for up to 3 days.

Pastry Dough

Makes about 24 pastry sandwiches or 12 pastries

- 3 cups (375 grams) all-purpose flour, plus more for dusting
- 1½ teaspoons (4.5 grams) kosher salt
- 1 cup (227 grams) cold unsalted butter, cut into ½-inch cubes
- ½ cup (120 grams) ice water, plus more as needed

1. In the work bowl of a food processor, pulse flour and salt until combined. Add cold butter; pulse until butter pieces are

quarter-size. With processor running, add ½ cup (120 grams) ice water in a slow, steady stream just until dough comes together. (Mixture may appear crumbly but should be moist and hold together when pinched.) Add more water, 1 tablespoon (15 grams) at a time, as needed.

2. Turn out dough, and divide in half. Shape each portion into a rectangle. Wrap each in plastic wrap, and refrigerate for 1 hour.

GRAPE TOASTER PASTRIES

Makes 12 pastries

If you like Pop-Tarts®, you'll fall in love with our creative take on the beloved treat. An indulgently flaky pastry dough cradles a generous portion of fruity spread, which gives these pastries the perfect balance of richness and tart sweetness.

All-purpose flour, for dusting
Pastry Dough (recipe precedes)

- 1 large egg (50 grams), room temperature
 - 2 to 3 tablespoons (30 to 45 grams) water, divided
 - 1 cup plus 4 tablespoons (400 grams) grape fruit spread*, divided
 - 1 cup (120 grams) confectioners' sugar
- Garnish: white jimmies

1. Line baking sheets with parchment paper.
2. On a lightly floured surface, roll one portion of Pastry Dough into a 9-inch square. Fold dough in half; fold dough in half again. (This mimics lamination for flaky layers.) Repeat rolling and folding with remaining dough. Wrap each in plastic wrap, and refrigerate for at least 30 minutes or up to 3 days, or freeze for up to 6 months. Let frozen dough thaw overnight in refrigerator before using.
3. On a lightly floured surface, roll one portion of Pastry Dough into a 13-inch square. Trim edges to create straight sides and a 12-inch square. Cut into 12 (4x3-inch) rectangles. Place dough pieces 2 inches apart on prepared pan. Repeat rolling and cutting with remaining dough.
4. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water.





5. Spoon 1½ tablespoons (30 grams) fruit spread into center of each dough piece on pan; brush egg wash onto edges. Dock remaining dough pieces a few times with a fork, and place on top of fruit spread. Using fork, crimp edges to seal. Freeze until firm, at least 15 minutes.

6. Preheat oven to 400°F (200°C). Brush egg wash onto pies.

7. Bake, one pan at a time, until puffed and golden brown, 15 to 20 minutes. Let cool on pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.

8. In another small bowl, whisk together confectioners' sugar, 1 tablespoon (15 grams) water, and remaining 2 tablespoons (40 grams) fruit spread; add up to remaining 1 tablespoon (15 grams) water as needed until desired consistency is reached. Spoon onto hand pies; garnish with jimmies, if desired. Refrigerate in an airtight container for up to 3 days.

**We used Bonne Maman® Concord Grape Fruit Spread.*

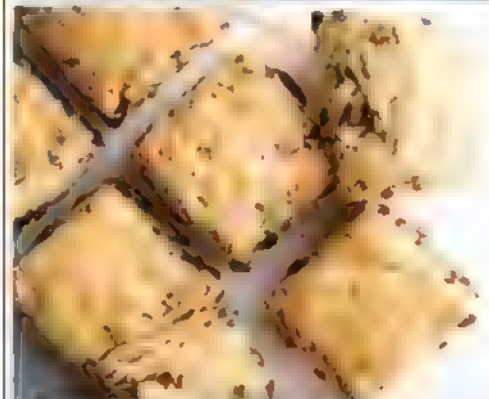


BONUS RECIPES!

Find these additional cozy fall recipes at → bakefromscratch.com.



MARBLED SWEET POTATO-CHOCOLATE LOAF CAKE



DATE-GINGER-CHOCOLATE SCONES

STICKY FIG CAKE WITH BOURBON CARAMEL SAUCE

Makes 1 (9-inch) cake

Have you ever pondered figs' unique appearance? Although they're fruit in the culinary sense, botanically, they're clusters of many inverted flowers, or inflorescences,

that produce little edible seeds. These seeds give figs their distinct crunch and, when combined with the pulp of the fig, have a sweet, slightly floral or honey-like flavor. A blend of warming spices and special caramel sauce bring out the deeply rich and jammy taste of figs, making this a delightfully indulgent cake.

- 2 cups (292 grams) fresh Brown Turkey figs, stemmed
- 3¼ cups (406 grams) plus 2 tablespoons (16 grams) all-purpose flour, divided
- 1½ cups (300 grams) granulated sugar
- ¾ cup (147 grams) firmly packed light brown sugar
- ¾ cup (149 grams) vegetable oil
- 3 large eggs (150 grams), room temperature

- 1 teaspoon (2 grams) packed lemon zest
- 1½ teaspoons (4.5 grams) kosher salt
- 1 teaspoon (5 grams) baking powder
- 1 teaspoon (2 grams) ground cinnamon
- ½ teaspoon (1 gram) ground nutmeg
- ½ teaspoon (1 gram) ground allspice
- 1 tablespoon (15 grams) warm water (90°F/32°C)
- ½ teaspoon (2.5 grams) baking soda
- ½ cup (80 grams) whole buttermilk, room temperature
- 1 tablespoon (18 grams) vanilla bean paste

Bourbon Caramel Sauce (recipe follows)
Garnish: fresh figs

1. Preheat oven to 350°F (180°C). Spray a 9-inch springform pan with baking spray with flour. Line bottom of pan with parchment paper.
2. Using a knife or fork, finely chop or mash half of figs. Cut remaining figs into ¼-inch pieces; in a small bowl,



toss together $\frac{1}{4}$ -inch fig pieces and 2 tablespoons (16 grams) flour.

3. In the bowl of a stand mixer fitted with the paddle attachment, beat sugars and oil at medium speed until sandy, 1 to 2 minutes, stopping to scrape bottom and sides of bowl. Add eggs, one at a time, beating until thickened after each addition, about 2 minutes. Add mashed figs and lemon zest; beat until well combined, 1 to 2 minutes, stopping to scrape bottom and sides of bowl.

4. In a large bowl, whisk together salt, baking powder, cinnamon, nutmeg, allspice, and remaining $\frac{3}{4}$ cups (406 grams) flour. In a small bowl, stir together 1 tablespoon (15 grams) warm water and baking soda; stir in buttermilk and vanilla bean paste. With mixer on low speed, gradually add flour mixture to sugar mixture alternately with buttermilk mixture, beginning and ending with flour mixture, beating just until combined after each addition. Using a spatula, fold in $\frac{1}{4}$ -inch fig pieces. Spread batter into prepared pan.

5. Bake until a wooden pick inserted in center comes out clean, 1 hour and 20 minutes to $1\frac{1}{2}$ hours, loosely covering with foil during final 20 minutes of baking to prevent excess browning. Let cool in pan on a wire rack for 10 minutes. Remove from pan, and let cool completely on a wire rack.

6. Just before serving, pour Bourbon Caramel Sauce onto cooled cake. Garnish with figs, if desired. Refrigerate in an airtight container for up to 3 days.

Bourbon Caramel Sauce

Makes $1\frac{1}{2}$ cups

- $\frac{1}{2}$ cup (120 grams) heavy whipping cream, room temperature
- $1\frac{1}{2}$ teaspoons (4.5 grams) kosher salt
- $1\frac{1}{2}$ cups (300 grams) granulated sugar
- 5 tablespoons (75 grams) water
- 2 tablespoons (42 grams) light corn syrup
- $\frac{1}{4}$ cup (60 grams) bourbon
- 6 tablespoons (84 grams) unsalted butter, cubed and softened
- 2 teaspoons (8 grams) vanilla extract

1. In a small saucepan, heat cream and salt over low heat, stirring occasionally, until

steaming. (Do not boil.) Remove from heat.

2. Meanwhile, in a medium saucepan, stir together sugar, 4 tablespoons (60 grams) water, and corn syrup until combined. (Mixture will look like wet sand.) Bring to a boil over medium-high heat, gently stirring occasionally just until sugar dissolves. Brush remaining 1 tablespoon (15 grams) water onto sides of pan to dissolve any sugar. Cook, without stirring, until mixture is a light amber color and an instant-read thermometer registers 330°F (166°C), about 15 minutes.

3. Remove from heat; slowly whisk in warm cream mixture until well combined. Whisk in bourbon until combined. Return caramel to low heat; whisk in butter, 1 tablespoon (14 grams) at a time, until well combined. Cook, whisking occasionally, for 3 to 4 minutes. Whisk in vanilla. Remove from heat, and let cool completely. Refrigerate in an airtight container for up to 2 weeks.

CONCORD GRAPE AND PEANUT BUTTER UPSIDE-DOWN CAKE

Makes 1 (9-inch) cake

Enjoy the classic combo of PB&J in cake form with a beautiful yet easy dessert. Be sure to soak up any excess moisture from the grapes before baking to prevent a soggy cake and allow the fruit to caramelize.

- $1\frac{1}{2}$ cups (300 grams) halved seeded Concord grapes
- 1 cup (220 grams) firmly packed light brown sugar
- $\frac{1}{2}$ cup (128 grams) creamy peanut butter
- $\frac{1}{2}$ cup (112 grams) vegetable oil
- $\frac{1}{4}$ cup (50 grams) plus $1\frac{1}{2}$ tablespoons (18 grams) granulated sugar, divided
- 2 large eggs (100 grams), room temperature
- $1\frac{1}{2}$ teaspoons (6 grams) vanilla extract
- 2 cups (250 grams) cake flour
- $1\frac{1}{2}$ teaspoons (7.5 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- $\frac{1}{4}$ teaspoon (1.25 grams) baking soda

1 cup (240 grams) whole buttermilk, room temperature

1. Preheat oven to 350°F (180°C). Spray a 9-inch round cake pan with baking spray with flour. Line bottom of pan with parchment paper.

2. Place grapes, cut side down, on a layer of paper towels; let stand for 10 minutes.

3. In a large bowl, whisk together brown sugar, peanut butter, oil, and $\frac{1}{4}$ cup (50 grams) granulated sugar until smooth and creamy, 2 to 3 minutes. Add eggs, one at a time, whisking until combined after each addition. Whisk in vanilla.

4. In a medium bowl, sift together flour, baking powder, salt, and baking soda. Gradually add flour mixture to sugar mixture alternately with buttermilk, beginning and ending with flour mixture, stirring just until combined after each addition.

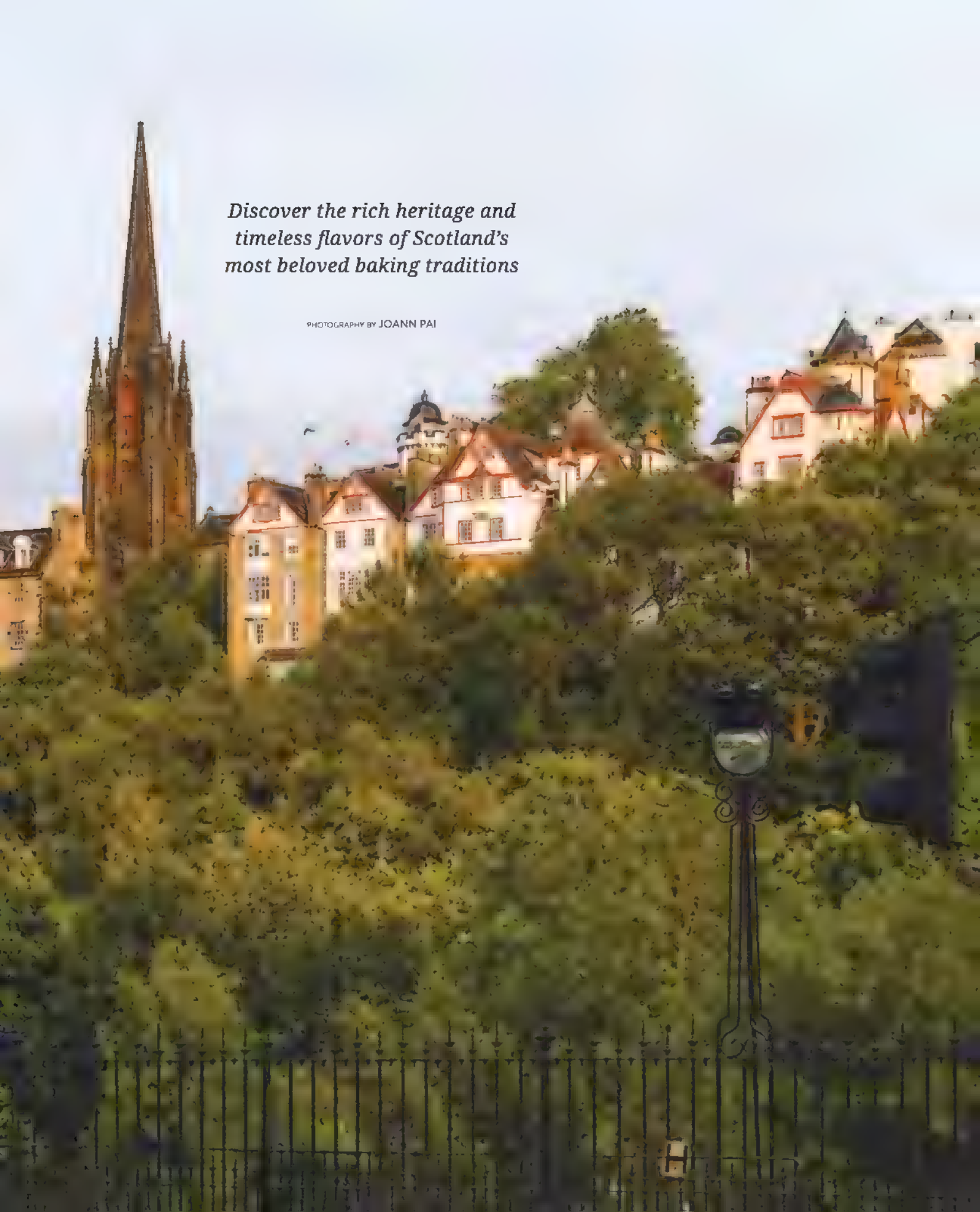
5. In a small bowl, toss together grapes and remaining $1\frac{1}{2}$ tablespoons (18 grams) granulated sugar. Place grapes, cut side up, in bottom of prepared pan, leaving a $\frac{1}{4}$ -inch border around sides of pan. Spoon batter onto grapes; gently spread smooth with an offset spatula.

6. Bake until a wooden pick inserted in center comes out clean, 55 minutes to 1 hour and 5 minutes, covering with foil halfway through baking to prevent excess browning. Let cool in pan for 10 minutes. Invert cake onto a wire rack, and let cool completely. Refrigerate in an airtight container for up to 3 days. 

BAKER'S PASSPORT TO

SCOTLAND



A scenic photograph of a historic Scottish town, likely Edinburgh, featuring a large cathedral spire and a park in the foreground. The text is overlaid on the upper left portion of the image.

*Discover the rich heritage and
timeless flavors of Scotland's
most beloved baking traditions*

PHOTOGRAPHY BY JOANN PAI



In Scotland, the romance of the landscape is rivaled only by the soul-stirring warmth of its baking traditions. From the storied streets of Edinburgh, where centuries-old Georgian townhouses rise in neat stone rows and the scent of freshly baked shortbread drifts from home kitchens tucked into cobbled nooks of the city, to the rugged majesty of the Highlands, where family recipes are as deeply rooted as the heather on the hills, this is a place where heritage and hospitality go hand in hand.

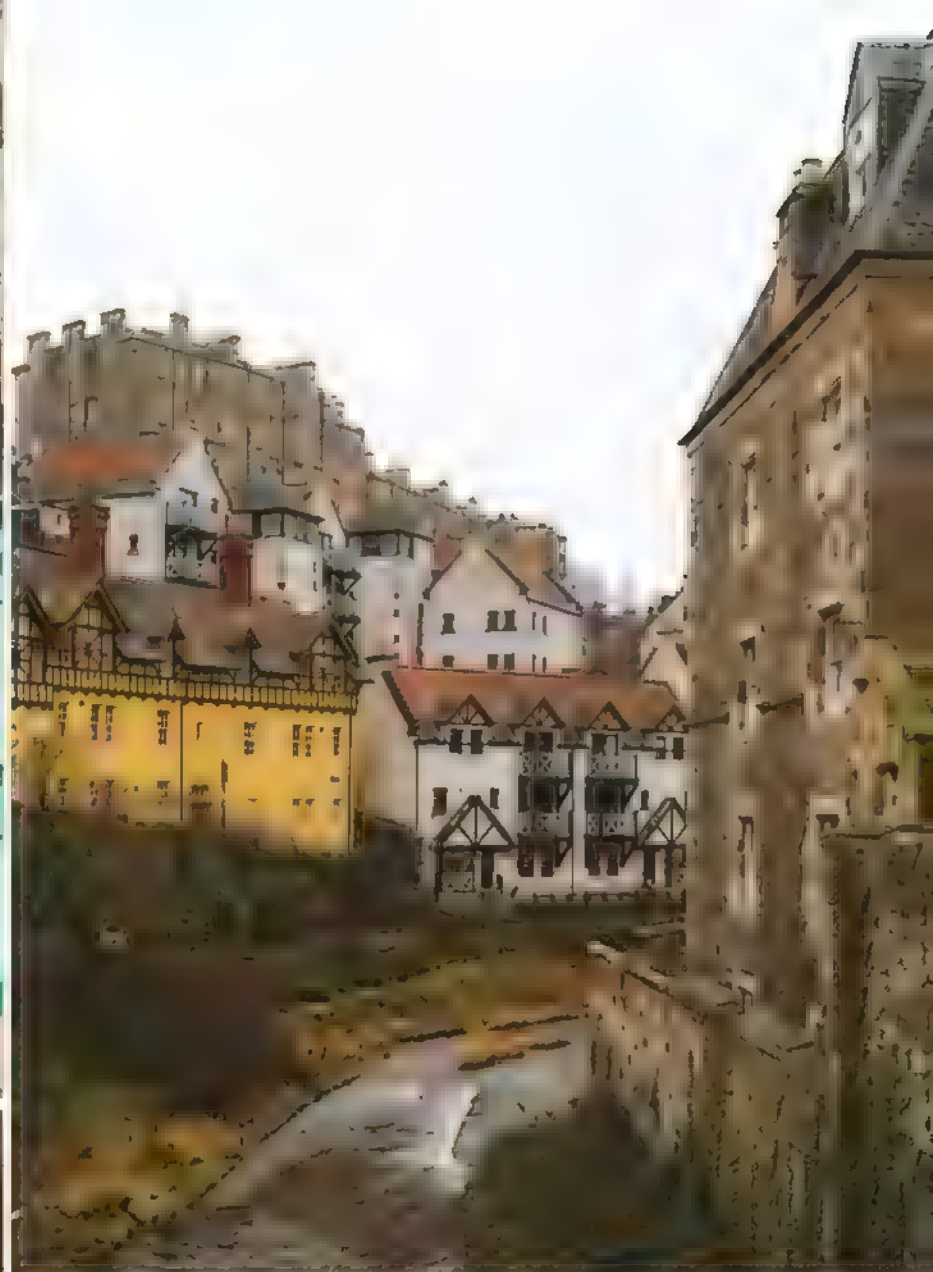
Here, buttery scones are served still warm, oatcakes are crisp with a whisper of salt, and traditional bakes like tablet and parkin biscuits celebrate Scotland's heritage and the deep connection between its ingredients and the land. From storefronts piled with neat stacks of sweaters and tartan to bustling bakeshops, Scottish shopkeepers and bakers carry on customs shaped by pride and deep community roots. At the heart of so many beloved bakes is Scotland's incredible butter and dairy—rich, golden, and farm-fresh—giving everything from scones to melt-in-your-mouth shortbread their signature depth and flavor. In village kitchens and castle larders alike, flour, oats, and dried fruits are transformed with care—each bake a bridge between past and present.

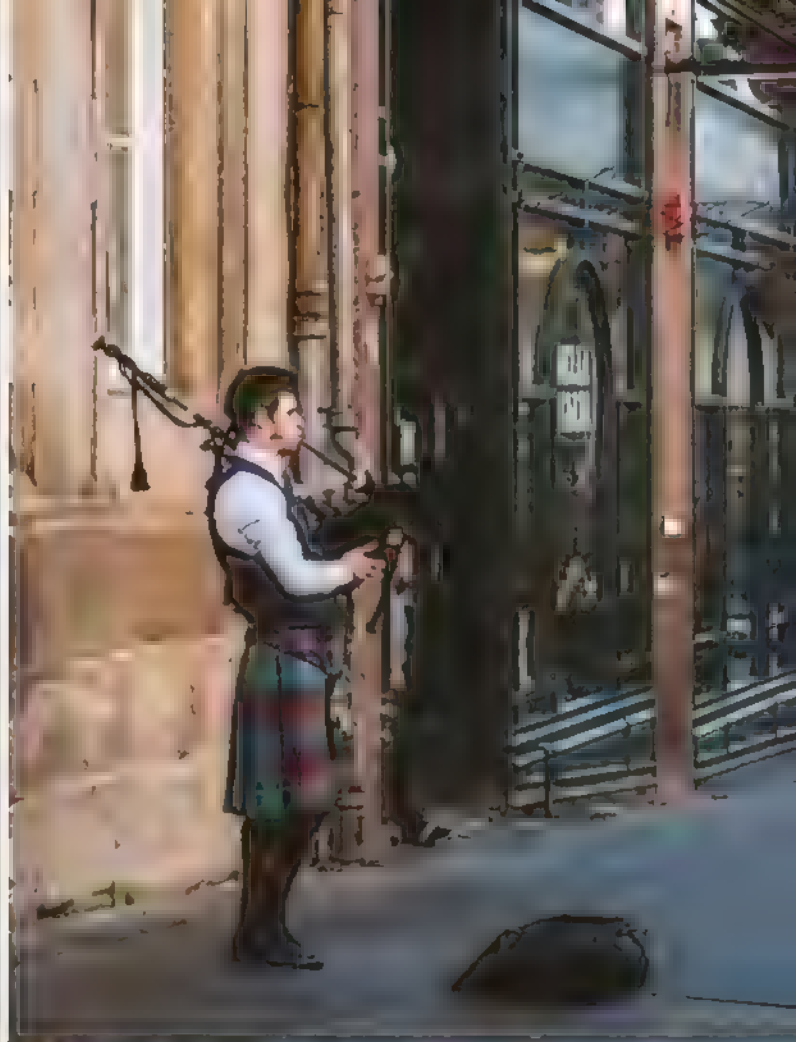
As bagpipes echo through misty glens and sunlight flickers on lochs and limestone, Scotland invites you into its story—where history is alive in every architectural detail, and every bite of something home-baked offers a delicious taste of place, tradition, and enduring charm.



FÀILTE GU ALBA, OR WELCOME TO SCOTLAND!

📍 For a walking tour of Edinburgh and beyond, the products we discovered, and a fun list of Scottish words and phrases we learned, visit bakefromscratch.com.







JOIN US IN SCOTLAND!

Next March, we'll bring these pages to life with an unforgettable baking retreat. Beginning at 100 Princes in Edinburgh, we'll spend two inspiring days cooking and baking at New Edinburgh Cooking School, enjoy afternoon tea on board the *Fingal*, get an exclusive tour of the Royal Yacht *Brittania*, and witness the exquisite craft of tartan-weaving with Araminta Campbell. Then, we'll journey to the Scottish Highlands for immersive baking sessions and a cozy farmhouse stay at Ballintaggart. Plus, explore the charming villages and stunning countryside that looks like it's right out of the scenes of *Outlander*. The retreat culminates with an overnight stay at Gleneagles, one of the most storied hotels in Scotland. → To reserve your space, email events@bakefromscratch.com.

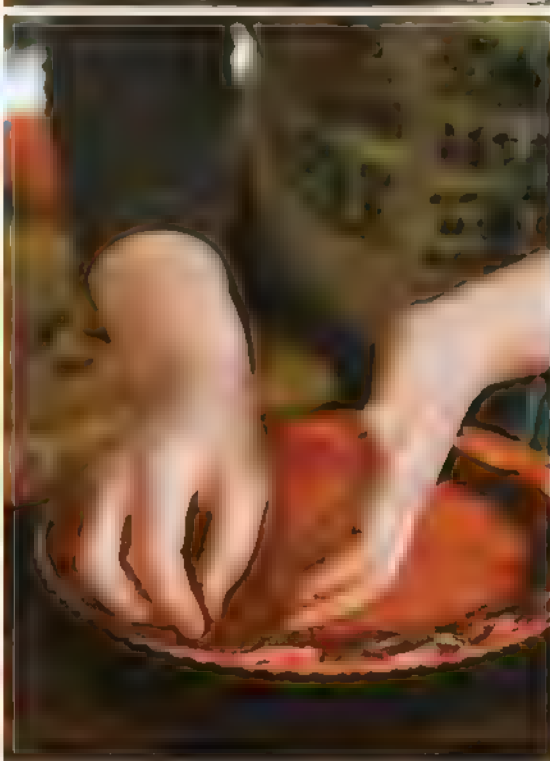
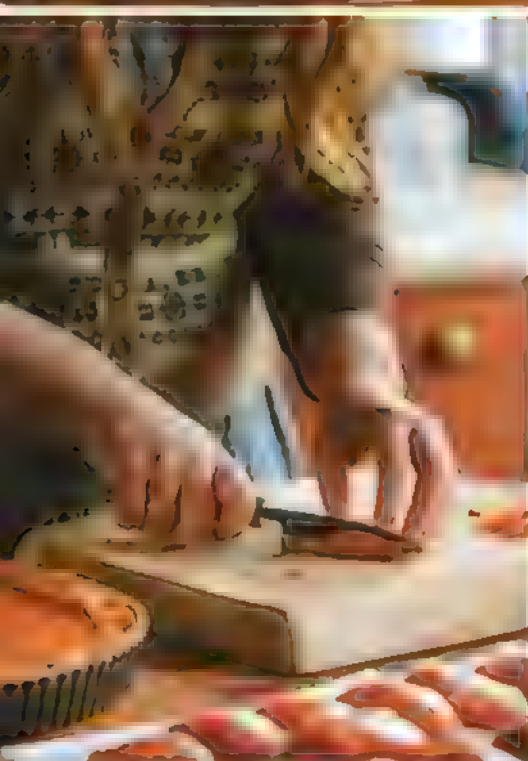




THE BAKERY THAT FEELS LIKE HOME

From her cozy Edinburgh home
to a now-iconic shopfront in
London's Covent Garden, Darcie Maher has
created more than a bakery—
it's a personal, pastry-filled
extension of home

BY AMBER WILSON
PHOTOGRAPHY BY JOANN PAI



It's a misty morning in Edinburgh, and Darcie Maher is in the kitchen, finishing a tart. The light is slanting low through the window, catching the curve of a spoon, the soft gleam of poached quince. On the stove, a syrup of sugar and water barely bubbles, scented with the spent pod of a vanilla bean. As the quince poaches, its pale flesh slowly deepens to a dusty blush and russet hues—the kind of colors you find in jam jars or autumn leaves pressed between the

pages of a book. The scent in the room is heady: toasted milk, simmering fall fruit, warm vanilla.

She gingerly places the quince slices in concentric rings onto the custard in the tart shell, alternating colors like flower petals. Milo, her dog, is curled up in a sunbeam on the floor. The air is warm and still and sweet. You can feel the quiet focus of someone with a deep love and respect for baking.



Quince,
Toasted
Milk, and
Verjus Tart
PAGE 45

QUINCE, TOASTED MILK, AND VERJUS TART

Makes 1 (30cm) tart

Recipe courtesy of Darcie Maher

Pastry

75 grams beaten egg
3 grams salt
186 grams butter
63 grams sugar
373 grams plain flour

1. Mix the egg with the salt.
2. Gently beat the butter and the sugar. Gradually add the egg, scraping the bottom of the bowl before adding the flour.
3. Mix briefly, then tip the pastry out onto the bench and bring together into a neat disk. Chill in the fridge for 2 hours.
4. Roll into an even disk at a 3mm thickness, shape into a 30x4cm tart case. Trim the excess, leaving 1cm overhang. Cover the pastry in baking paper, and fill with dry rice. Chill in the fridge for 30 minutes to 1 hour.
5. Bake at 175°C (350°F) for 35 minutes, then check the base of the pastry by lifting out the paper and rice. If it's almost fully baked, egg wash the inside and bake another 5 minutes.
6. Use a vegetable peeler to trim off the overhang, followed by a dry pastry brush to get rid of any crumbs.

Toasted Milk

28 grams butter
21 grams milk powder (nonfat dry milk)
31 grams buttermilk
5 grams salt

1. Melt the butter in a small saucepan. Add the milk powder, the buttermilk and salt.
2. Gently simmer until all the liquid has evaporated. Continue to cook the remaining milk solids until they're a deep golden brown. Pass through a sieve, then drain on a cloth or paper towel. (Mixture will dry into a powder; keep refrigerated in an airtight container.)

Custard

801 grams whipping cream (35%)
98 grams whole milk
27 grams Toasted Milk (recipe precedes)
27 grams malt extract
4 grams salt
59 grams beaten egg
178 grams egg yolks
107 grams sugar

1. Place the cream, milk, Toasted Milk, malt extract, and salt into a medium saucepan and bring to a simmer.
2. Whisk together the eggs, yolks and sugar. Pour the cream into the yolks, whisk, and set aside to cool to 60°C (120°F).
3. Set the oven at 110°C (230°F). Place the tart case in the oven to warm, then pour over the custard. There will be about 1.5cm (½-inch) gap from the top.
4. Bake for 40 to 50 minutes, until the custard is very gently set. It should still be very wobbly.
5. Allow the custard to cool completely, then place in the fridge for 4 to 5 hours or overnight.

Poached Quince

1,000 grams water
500 grams sugar
6 whole quince
1 spent vanilla pod

1. Bring the water and the sugar up to a boil.
2. Peel the quince, then cut into quarters, leaving the core intact. Place into the syrup and cover with a cartouche (a piece of parchment paper cut to fit on top of the fruit).
3. Place into a 130°C fan (120°F) oven for 6 hours. After 6 hours, the quince should have started taking on a beautiful blush red shade.
4. Take two-thirds of the quince out of the syrup, place it in a container, and cover with two-thirds of the syrup.
5. Return the remaining quince to the oven for another 4 hours. Check the quince; it should have taken on an even darker shade by this point and be ready to

take out of the oven. The quince changes colour due to its tannin content; however, not all quince is built the same! It might take longer to change colour, so keep an eye on it.

6. The quince will last in the fridge in the syrup for 2 to 3 weeks, so you can make it ahead of time. You can also make the tart with only one shade of quince.

Quince Purée

350 grams lighter-poached quince
3 leaves gold leaf gelatin or 12 grams unflavored powdered gelatin

1. Drain and blend the quince into a very smooth purée. Heat it to 50°C (120°F), stir in the gelatin to dissolve, then pass through a sieve.
2. Gently pour it over the set custard, evenly spreading it over the whole tart.
3. Set in the fridge for 2 to 3 hours.

Quince Jelly

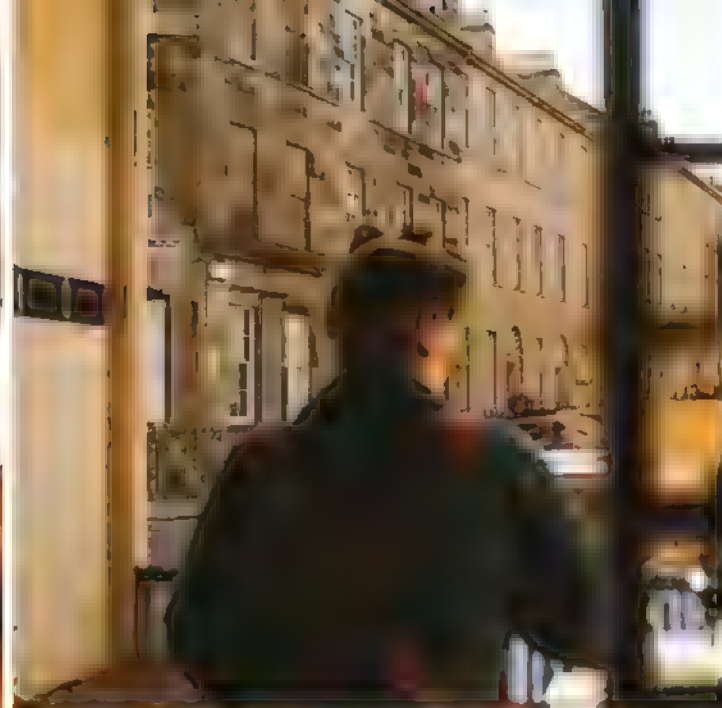
350 grams lighter-poached syrup from quince
3 leaves gold leaf gelatin or 12 grams unflavored powdered gelatin
40 grams verjus

1. Heat the syrup to 50°C (120°F), and stir in the gelatin to dissolve. Add the verjus and pass through a sieve.

TO ASSEMBLE

1. For stability, keep your tart in its case (pan) until it's finished.
2. Drain the poached quince on a cloth or paper towel.
3. Starting with the lighter quince, thinly slice and neatly lay it around the outside of the tart case. Alternate the colour of quince each time you start a new ring.
4. Once the tart is completely covered, heat up your jelly to 30°C (86°F) so that it's warm and fluid and liberally brush on the tart. Make sure the jelly gets into all the gaps, both between the fruit and the pastry.
5. Chill for 2 to 3 hours before taking the tart out of its case (pan). Be sure to slice it with a nice sharp knife.

➤ Visit bakefromscratch.com/shoptheissue to get the tart pan we used for Darcie's recipe, plus helpful links to finding fresh quince in season in your area and sources for verjus.



RECIPE TESTING NOTES

Bake from Scratch made the following US for UK original equipment and ingredient swaps during testing: all-purpose flour for plain; powdered gelatin for leaf gelatin; and 9½x2-inch tart pan for 30x4cm. We used unsalted butter, granulated sugar, large eggs, and sea salt. Our deeper tart pan baked for about 1 hour and 45 minutes and registered 180°F (82°C) in the center on an instant-read thermometer for a still-wobbly yet gently set custard. Due to seasonal availability, we could not test with fresh produce for poached quince, quince purée, and quince jelly.

The pastry dough, toasted milk, and poached quince components of this beautiful tart can be made ahead, and the tart can be fully assembled several hours or even the night before you want to enjoy it.





And just a short walk away on Hamilton Place, the same mood gathers: in the line of people waiting beneath the red awning, in the scent drifting from the oven to the street.

There's a certain kind of light in Edinburgh—steely and gold all at once, softening the edges of the morning. It glances off the cobbled streets, slips through café windows, and casts long shadows outside a small bakery in Stockbridge. By 8 a.m., a line has already formed. Hands in pockets, breaths in the air, they've all come for Lannan.

Its name deriving from the Scots Gaelic word for “house,” Lannan has, in just a few years, become something of a

pilgrimage spot. It's a simple space with a white exterior and a red awning. Inside, the bakery feels like a natural extension of Darcie's home. The visual echoes are unmistakable: warm walls, wood counters, soft checkered fabric. The design borrows from the understated elegance of traditional French bakeries, but every detail carries something personal—artwork by Darcie's mother hangs on the walls, and a blue pot on the main shelf once belonged to her grandmother. It's not just a bakery; it's a portrait of home.

Darcie bakes as if fluent in the language of patience. “I tend to choose my main flavour and then work my way out from there,” she says.

"I always opt for something seasonal that I find exciting." Morello cherries are paired with woodruff, which has notes of sweet hay and almond, and then layered with sheep's yogurt cremeux and a caramelized choux bun filled with morello cherry compote. "It's our take on a St. Honoré," she explains—an elevated, local twist on the classic French pastry.

Everything here begins with seasonality. "We have a lot of beautiful produce in Scotland," Darcie says, "and I believe the berries grown in Fife are some of the best in the world—often put down to the amount of rain and sun simultaneously." Foraged elements find their way into the kitchen, too: chanterelles, meadowsweet, elderflower, and brambles.

On any given morning, you might find a cardamom or butterscotch bun, a crusty baguette, or a pain Suisse filled with coffee and caramelized milk chocolate. A croissant pastry rolled in cinnamon and brown sugar and filled with cream cheese cremeux might sit in the display, its edges bronzed just so. "At least one sweet thing and one savoury thing," Darcie says when asked what she hopes people taste at Lannan. "We have a good selection of both."

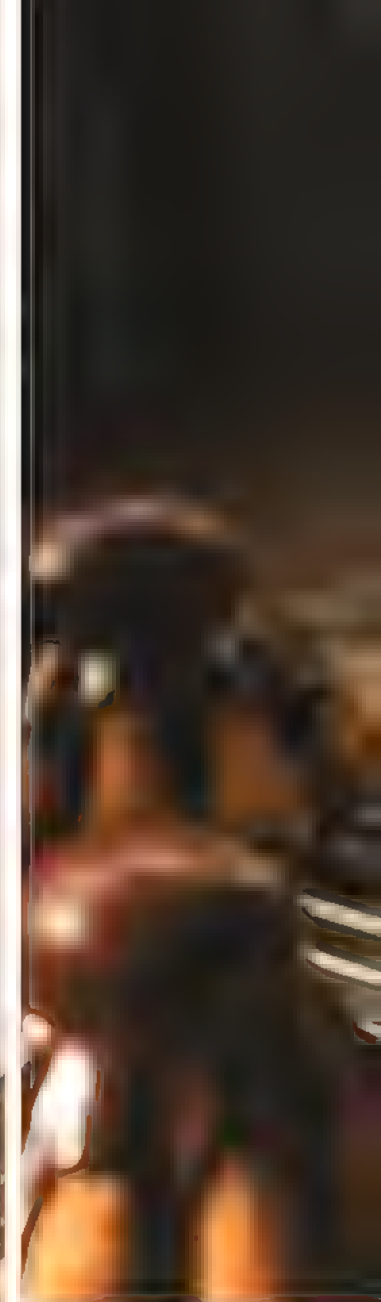
Precision and intuition move in tandem here. "Architectural" is a good way to describe viennoiserie," she explains. "You have to be very precise, but it's also exceptionally artistic. You have to learn and respect the rules before you can bend and break them to make something unique and interesting."

The rhythm of the day begins early. "We start at 5 a.m. to ensure everything is ready for the counter by opening," Darcie says. "All our viennoiserie is baked first, then it's meticulously filled and finished by the rest of the team, who start at 7 a.m." Downstairs, others begin mixing doughs and laminating for the next day. "Our baguettes are shaped first thing, too, then proofed and baked on time to make into sandwiches."

Though Lannan opened in July 2023, its spirit is steeped in memory. When asked what the perfect pastry feels like, Darcie doesn't mention layers or temperature. "To me, the most perfect pastries should feel warm and nostalgic," she says. "They should be incredibly beautiful and refined—but also reminiscent of something joyous and comforting." Her Scottish strawberry tart embodies this idea. "I have memories of being at the baker's when I was little and







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and at
lannanbakery.com.



peeking through the glass counter to see the bright red, glossy jelly covering the whole, upright strawberries and thinking they looked like the most special and delicious things in the world.” Her version layers croissant pastry with almond joconde, verben custard, strawberries, jelly, and a hint of almond crumble.

Many have made Lannan part of their everyday lives. “We have one regular called Peter who’s been coming from the start,” she says. “He quite often comes to the side door for a chat instead of queuing. He loves crumble, so if we have anything with crumble on it, I’ll slip him one without anyone seeing.” The relationships are small but significant. “He’s a real local and I see him all the time around Stockbridge—he’s always an absolute joy to talk to.”

Outside, just steps from the door, patient customers cradle their pastries like something sacred—eating them on benches or in the street, eyes drifting toward the distance. There’s a stillness to the moment—something ceremonial in the unwrapping, the first bite.

What Lannan offers isn’t just a pastry—it’s a pause, a small, beautiful interruption in the day. It’s what happens when a space is shaped with care, when ingredients are chosen with intention, when the work is allowed to take its time.

Lannan doesn’t try to be everything. It just tries to be right—one pastry, one moment, one house.

And it feels, somehow, like coming home. ■



SHORTBREAD HOUSE

OF EDINBURGH

Baking by tradition is their key to modern success

BY SHELBY DUFFY PHOTOGRAPHY BY JOANN PA



In Scotland, shortbread is more than a cookie—it's a cultural emblem, rich with history and ritual. Thought to date back to the 12th century, shortbread evolved from medieval "biscuit bread," a twice-baked leftover bread roll that was gradually enriched with butter, sugar, and flour over centuries. By the time Mary, Queen of Scots, popularized a version in the 16th century, shortbread had set its status as a luxurious treat, prized for its decadent, buttery crumb and long shelf life.



Its signature shapes—fingers, rounds, and petticoat tails—carry their own stories. The finger, perhaps the most recognizable, is a thick rectangle marked with tidy dock holes to release steam while baking. Round are often hand-stamped with decorative designs, and petticoat tails—triangular wedges cut from a large round—are said to mimic the fluted edges of 16th-century skirts. Some believe their name comes from the French *petits gâteaux* or *petites gâtelles* (“little cakes”), a nod to their delicate nature. Others connect the term to the ruffled hems of traditional petticoats.

When visiting Scotland, we knew it was imperative that we find some of the best shortbread the country has to offer. Our friends at 100 Princes Street Hotel and Ballintaggart referred us to Shortbread House of Edinburgh, and we set out to learn more about its famous cookies.

Often described as a baking dynasty, the Laing family has long been intertwined with Scotland's shortbread tradition. Anthony Laing—son of Lord Laing— the former chairman of United Biscuits—launched Shortbread House of Edinburgh in

1989 alongside his wife, Fiona. United Biscuits was once home to many beloved UK snack brands, but Anthony and Fiona wanted to go in a different direction: small-scale, traditional, and entirely handmade. Their vision was to preserve the craft of old-fashioned Scottish shortbread—a legacy now carried on by their sons, Christopher and Rupert, who grew up helping at the factory from an early age.

“We are one of the only larger bakeries to still make shortbread by hand,” Rupert shares. “Nearly everyone else uses machines—it’s cheaper and easier. But we know we make the very best shortbread this way, so we stay true to our roots.”

Each batch is made to order in small quantities, with a skilled team of bakers creaming the butter and flour and then cutting and shaping the dough entirely by hand. The result is a tender, sandy texture and deep, buttery flavor that simply can’t be replicated by automation. It’s the dedication to process that has earned Shortbread House of Edinburgh international acclaim while retaining its deeply local spirit.



While many associate shortbread with tartan tins gifted at Christmas, Rupert notes that the company has always appealed to a broader audience. Its elegant, modern packaging—emblazoned with hand-drawn illustrations of Scottish thistles, herbs, citrus fruits, or spices—bridges old and new. “It’s important that people recognize the heritage in the product,” he says, “but we also want it to feel like something special you’d reach for year-round.”

That duality—tradition and innovation—shows up in its flavors, too. Alongside the original recipe, which hasn’t changed since the company’s founding, you’ll find a lineup of 10 other varieties: from classic clotted cream to bold Mediterranean lemon, warming stem ginger, and Spanish clementine, their shortbread appeals to a wide range of tastes.

“Very often we’re inspired to try new flavors from what we try elsewhere,” Rupert explains. Its popular peppermint bark shortbread came about when a team member returned from a US holiday trip with a tin of the classic American treat.

“We created a shortbread with chocolate chips, crispy caramel pieces, and the finest peppermint oil, which is grown and produced on a farm in England,” he says. It quickly became one of its most requested seasonal flavors and now returns annually by popular demand.

Though the company’s reach is global—distributed in more than 21 countries—its operations remain deeply rooted in Edinburgh. It produces around 23,000 shortbread fingers per day, along with countless rounds and petticoat tails, yet every piece remains handmade. While it can only ship directly to consumers within the UK, its cookies can be found at select retailers worldwide.

Despite the growth, the essence of Shortbread House of Edinburgh hasn’t changed. It’s still a family-run company built on the belief that when something is just right, there’s no need to reinvent it. As Rupert puts it, “You don’t need to change something that’s been right from the start.”



Find them on Instagram at @shortbreadhouse, on Facebook at @ShortbreadHouse, and at shortbreadhouse.co.uk.

SCOTTISH SHORTBREAD

Makes 24 cookies

Although we still hope to one day get our hands on the Laing family's shortbread recipe, we used their product as inspiration to create the next best thing. Like other traditional Scottish shortbread recipes, we included a bit of rice flour to help tenderize the dough. Higher-fat European-style butter, a touch of vanilla, and pinch of salt round out the flavors, and don't forget to dock your cookies. Docking creates the classic shortbread look and helps them bake evenly without air pockets.

- 1 cup (227 grams) unsalted butter, softened
- $\frac{1}{2}$ cup (100 grams) plus $2\frac{1}{2}$ tablespoons (30 grams) granulated sugar, divided
- $\frac{1}{2}$ teaspoon (2 grams) vanilla extract
- 2 cups (250 grams) all-purpose flour*
- $\frac{1}{2}$ cup (80 grams) white rice flour*
- 1 teaspoon (3 grams) kosher salt

1. Spray a 9-inch square baking pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and $\frac{1}{2}$ cup (100 grams) sugar at medium speed until light and creamy, 4 to 5 minutes, stopping to scrape paddle and bottom and sides of bowl. Beat in vanilla.
3. In a medium bowl, whisk together flours and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined and stopping to scrape paddle and bottom and sides of bowl. Spread dough into prepared pan, pressing even with your hands. (For completely smooth dough, top dough with a piece of parchment paper, and rub your hands on paper to smooth. Remove parchment.) Using a sharp paring knife or bench scraper, gently score top of dough into 24 (3x1½-inch) pieces. (See Note.) Dock each piece 2 to 4 times with a fork. Freeze until firm, about 15 minutes.
4. Preheat oven to 325°F (170°C).
5. Bake until top is dry and edges are lightly browned, 25 to 30 minutes. Sprinkle remaining $2\frac{1}{2}$ tablespoons (30 grams) sugar onto hot shortbread, carefully tilting pan to evenly distribute sugar. Let cool for 5 minutes. Using a sharp paring knife or bench scraper, fully cut shortbread into pieces following scored lines. Let cool completely in pan on a wire rack. Using excess parchment as handles, remove from pan. Store in an airtight container for up to 1 week.

*We used Bob's Red Mill® All-Purpose and White Rice Flours.

Note: Scoring the dough creates shallow indentations so shortbread can easily be cut without breaking after baking. Take care to cut into but not all the way through dough.







EDINBURGH'S COZY AND EXCLUSIVE NEW ADDRESS

*100 Princes Street Hotel
reflects the beauty and
history of Edinburgh*

BY SHELBY DUFFY / PHOTOGRAPHY BY JOANN PAJ



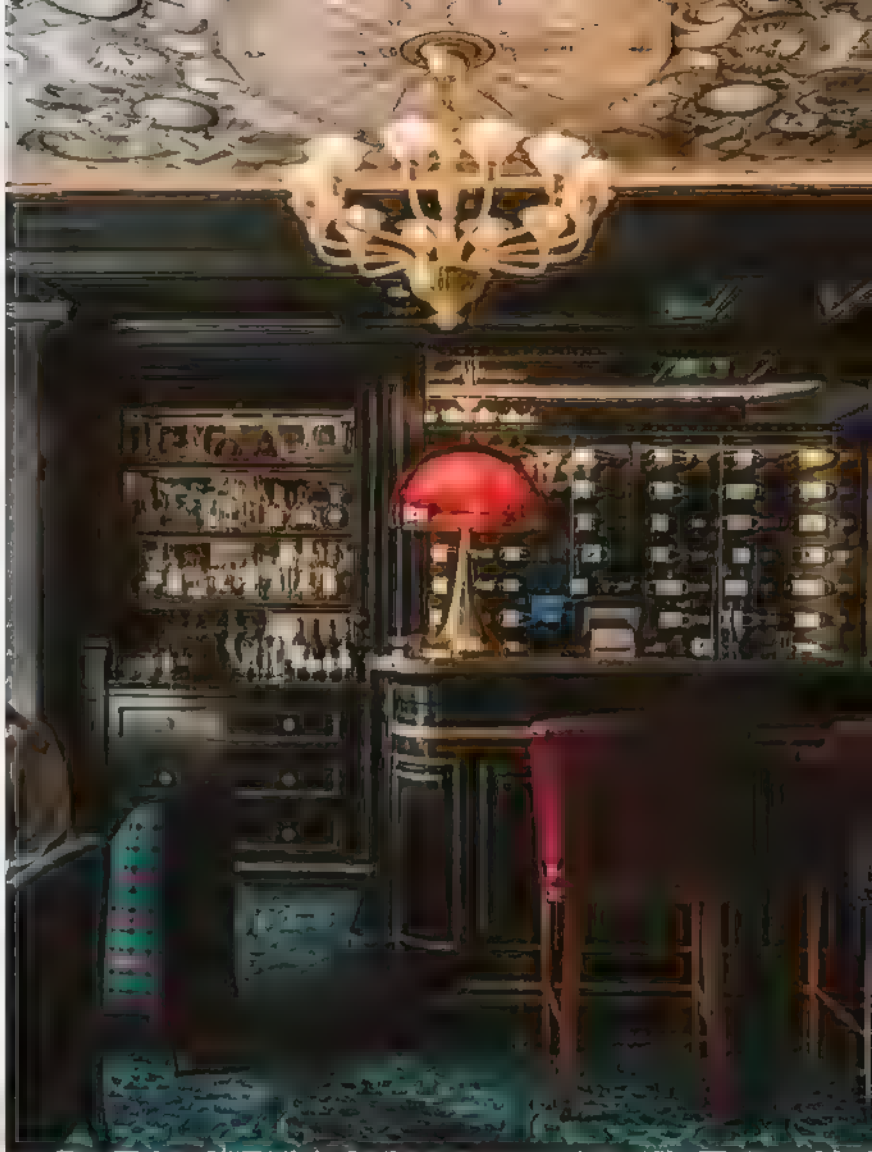
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Nestled along a row of Georgian-style townhomes at the edge of Edinburgh's bustling city streets, 100 Princes Street Hotel offers front-row views of the lush, verdant greenery of Princes Street Gardens. Beyond the trees, the bronze Royal Scots Greys Monuments stands before the base of Castle Rock and historic Edinburgh Castle, perched atop the craggy hillside. One step inside the grand corridor of the hotel transports guests into another world—an inviting space that blends the comforts of home with the understated grandeur of another era. Inspired by Scottish explorers, the hotel's interiors combine cultural sophistication with iconic Scottish imagery: lavish marble fireplaces, jewel-toned tartans. Oversized leather seating and thoughtful antiques invite guests to curl up by a fire, sip a dram of whisky, and savor the moment.

The hotel's story dates back to 1866, when French entrepreneur Calixte Dejay transformed 99-101 Princes Street into the luxurious Dejay Hotel. After 10 years, Albert Theim took over and renamed it the Windsor Hotel, expanding it into a seven-story hotel. Architect Robert Paterson's Prussian-style façade still graces the exterior. Half a century later, the Royal Overseas League made it a beloved spot across the commonwealth for decades.





Following its acquisition by the Red Carnation Hotel Collection in 2019, the building underwent a four-year transformation—thoughtfully restoring the structure as a luxury townhouse hotel and honoring its storied past. Inside, hand-painted murals of Scottish botanists surround emerald carpeted stairs and a bespoke chandelier inspired by a hot air balloon glows above. Staff in custom tartan uniforms welcome guests with warming Scottish hospitality. The 30 rooms and suites feature crisp white linens, custom furnishings, and tartans designed by Araminta Campbell. Nautical accents and antique treasures nod to the hotel's layered cultural history—waiting to be discovered.

The Wallace, the hotel's gastronomic heart, offers a lounge with views of Edinburgh Castle. Afternoon tea is a highlight—savories like egg mayonnaise sandwiches and Isle of Mull Cheddar with tomato are layered on fluffy brioche. Buttermilk and fruit scones arrive with rich clotted cream and preserves. Executive chef Wilhelm Maree curates a rotating “Cake of the Day,” and

guests can pair their treats with a vast selection of teas, from smoky black blends (like the 100 Princes Street Blend) to delicate floral herbal infusions.

For more-spirited libations, the hotel's whisky-tasting immerses guests in Scotland's distilling heritage. Led by a Whisky Ambassador, the journey is tailored to your palate with expertly chosen pours and storytelling. The hotel bar also crafts artful cocktails using its extensive collection of Scottish spirits. Even a glass of whisky is served with a custom-stamped “100” ice cube—an emblem of the hotel's signature polish.

Set within the storied walls of a centuries-old building, 100 Princes Street Hotel offers an unforgettable stay that merges Scotland's rich heritage with refined, modern luxury. Whether you're drawn by history, hospitality, or high tea, this is a destination you won't soon want to leave.





BUTTERMILK SCONES

Makes 10 scones

Recipe courtesy of 100 Princes Street Hotel

These scones are the perfect pairing for any type or flavor of tea you enjoy. Bake them your own by adding your choice of sweet or savory mix-ins, or choose from the hotel's suggestions below.

- 3¾ cups (469 grams) unbleached cake flour
- 4½ teaspoons (23 grams) double-acting baking powder
- ½ teaspoon salt
- 5 tablespoons (70 grams) unsalted butter
- 1 cup (240 grams) buttermilk or plain yogurt
- ½ cup (120 grams) water
- 1 large egg (50 grams),
- 1 large egg yolk (19 grams), beaten

1. In a bowl, sift together flour, baking powder, and salt. Rub in butter until it resembles bread crumbs.
2. In a small bowl, whisk together buttermilk or yogurt, water, and whole egg. Fold into dry ingredients and lightly mix until the dough just comes together. Do not overmix, as they will not rise evenly and will be heavy.
3. Pat dough out onto a moderately floured surface to a thickness of about 1 inch (2.5 cm), and cut with a 2¼-inch round cutter, not twisting when pushing down and dipping the cutter in flour as needed. Reroll scraps and cut once; discard remaining scraps. Place scones on a greased baking tray and spaced well apart.
4. Brush the top of the scones with egg yolk. Let stand at room temperature for 20 minutes.
5. Preheat oven to 400°F (200°C).
6. Bake until lightly browned, 10 to 12 minutes. Best served warm.

Variations

SWEET—add ½ cup (80 grams) raisins

SAVOURY—add 3 tablespoons (9 grams) chopped herbs (such as basil, parsley, thyme, coriander, or chives), ½ cup (57 grams) shredded or crumbled cheese (such as Cheddar, feta, or Parmesan) and ¼ teaspoon ground spice (such as paprika or cayenne).

RECIPE TESTING NOTES

Bake from Scratch swapped the original amount of 8 teaspoons single-acting baking powder for 4½ teaspoons double-acting baking powder. All dairy products should be cold. All ingredients should be measured by weight, not volume.



VISIT THE ARAMINTA CAMPBELL ATELIER

While staying at the 100 Princes Street Hotel, guests will spot pieces from the beloved Scottish luxury brand **Araminta Campbell**'s collaborative collection woven throughout the décor. Just outside the bustle of downtown Edinburgh sits the Araminta Campbell atelier, a dignified building that conjures visions of jovial ballrooms, the echo of the harp and violin, and gravel crunching beneath horse-drawn carriages. Originally part of the stately Hopetoun Estate near South Queensferry, the baronial-style farmhouse was built in 1822. With its slated roofs, crenelated parapets, angle turrets, and pointed windows, the architecture is distinctly Scottish—a welcoming combination of comfort and grandeur.

Founded in 2016 by Araminta Birse-Stewart, the brand was inspired by the tartans of her childhood. She turned to weaving during university to capture Scotland's beauty through "woven artworks" and storytelling by thread. Rooted in Scottish landscapes and traditions, the atelier produces exquisite handwoven textiles that reflect the creativity and craftsmanship of local artisans.





Araminta always imagined a dedicated space to invite guests to. Early on, she displayed her work at craft shows, but soon realized they couldn't reflect the depth of craftsmanship or the stories behind her pieces. She began welcoming visitors into her Leith studio and dreamed of a rural setting connected to nature yet accessible—a hidden gem that feels special but within reach.

"Today, the atelier is both a destination and the heart of the brand, embodying [my] mission to place the craft of handweaving on the centre stage. . . .It has been thoughtfully transformed into a space that honours the heritage of the building while providing a home for contemporary craftsmanship," Araminta explains.

Araminta worked closely with the Tollman family—the founders of the Red Carnation Hotel brand—and the hotel's interior designer to develop five distinct tartans that reflect their heritage and vision. Bold green, navy, and red threads depict different facets of their story.

"For example, the Lourie Tartan, inspired by Mrs. Tollman's maiden name, is a joyful celebration . . . echoing the warmth and generous spirit found in every Red Carnation property. The Tollman Tartan, crafted in honour of the family patriarch, features rich, moody hues of green, blue, and red, with fine checks of light blue symbolising clarity, strength, and deep-rooted leadership."

The experience includes a luxury shopping visit to the atelier, a behind-the-scenes look at the weaving process, and a chance to meet Araminta. Each piece is made using centuries-old loom techniques and British alpaca. She incorporates ancient plant-dyeing methods to create hues that feel both modern and timeless. You can also commission a bespoke, heirloom-quality design unlike anything else in the world.

You don't need Scottish ancestry, Araminta insists. "We are passionate about creating something meaningful for you. Our approach is inclusive and welcoming, and we love when people come to us wanting to tell their own story through textile design, something that can be treasured for generations." ■



Can't tell a tartan from a tweed? Pondering how plaid wove itself into the mix?

➔ Read about their similarities and differences at [farmscratch.com](https://www.farmscratch.com).

GO THERE

Araminta Campbell
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Farmhouse
Queensferry
Broxburn
EH30 9SN
UK

➔ Find it on Instagram
at [@aramintacampbell](https://www.instagram.com/aramintacampbell),
on Facebook at
[@AramintaCampbellLtd](https://www.facebook.com/AramintaCampbellLtd),
and at [aramintacampbell.co.uk](https://www.aramintacampbell.co.uk).



WHERE THE SEASONS

*In the hills above
the River Tay,
Ballintaggart is a
place that reminds
you what it means
to savor things*

PHOTOGRAPHY BY JOANN PA

MEET THE TABLE



A scenic view of a stone cottage in a misty, hilly landscape. The cottage is a two-story stone building with a grey roof and several windows. It is surrounded by autumn foliage, with trees in shades of red and orange in the foreground. The background shows rolling green hills under a misty sky, with some trees in the distance. The overall atmosphere is peaceful and rustic.

You don't simply arrive at Ballintaggart. You approach it slowly as the road winds through Highland Perthshire, past hedgerows thick with brambleberries and fields stitched with ancient stone walls. The air shifts as you climb: lighter, cooler, tinged with mist and something older than time.

Founded in 2016 by Chris Rowley, Ballintaggart began with a simple vision: a cottage for thoughtful dinners and a deep commitment to generous, seasonal hospitality. Chris left a career in finance to train as a chef and restored in the ethos of food, family, and a sense of place.

That vision has since unfolded into a constellation of spaces that includes the original farm, the Cook School, the Farmhouse, and the Grandtully Hotel.



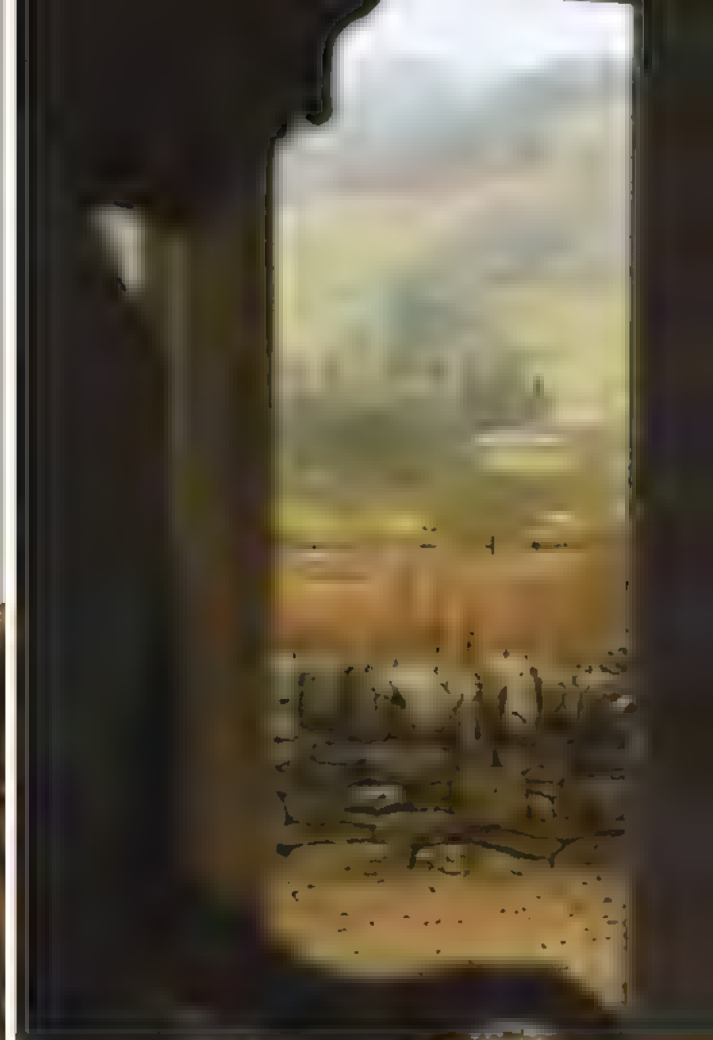
Perched atop a hill, Ballintaggart Farm was once a working steading—Scottish for a farmhouse and its buildings—and much of that spirit remains. Guest rooms are warm, generous, and luxurious. Chickens roam. The garden feeds both kitchen and community. In summer, the wildflower meadow hums with bees; in autumn, the orchard bends with heritage apples, quinces, and plums. At the heart of the farm is the feasting room, where a long table stretches beneath a canopy of dried flowers and candlelight. It's here that the Chocolate and Sea Salt Caramel Tart makes its entrance.

The chocolate-infused caramel is deep, dark, and moody. The sea salt—sourced from Scottish company Blackthorn—gives it edge, and a spoonful of crème fraîche reins it all in. One bite and the world narrows to that moment. It's the kind of dessert that lingers. You'll find yourself making it months later on a chilly night, pouring the filling into a buttery crust as the light slips behind the trees, thinking again of moss, mist, and the way Highlands dusk turns everything soft at the edges.

The Farmhouse, just beyond the main steading, invites a different kind of stay. Guests cook for themselves—but never quite alone. They are welcomed with a hamper curated with care and waiting upon arrival: homemade granola, Ballintaggart sourdough, farm eggs, and thoughtful provisions that speak to the season.

This is also where you'll find the Cook School, a sun-drenched space nestled above the Tay Valley. It draws people in not just to cook but also to rediscover something elemental. There are foraging walks and butter-making workshops, sessions on filleting fish and shaping oatcakes. But the real takeaway isn't technique—it's tone. It's the hush in the kitchen as dough rests, the soft joy of harvesting herbs with your own hands, the steady rhythm of flour, water, and time.







CHOCOLATE AND SEA SALT CARAMEL TART

Makes 1 (10-inch) tart

Recipe courtesy of Ballintaggart

Pastry:

90 grams butter, softened
65 grams caster sugar
3 egg yolks
200 grams plain flour

Filling:

200 grams butter, softened
200 grams light muscovado sugar
200 grams double cream
1 teaspoon Blackthorn Scottish Sea Salt Flakes, plus
more for garnish
200 grams dark chocolate chips
Crème fraîche, to serve

1. To make the pastry: Beat butter and caster sugar in a stand mixer on medium speed until pale and fluffy. Add egg yolks, one at a time, and mix. Tip in flour, and mix until just combined to form a stiff paste. Tip onto a floured work surface, and bring together to form flat disk. Cover and refrigerate for at least 30 minutes.
2. Roll out the pastry to a 14-inch circle, about $\frac{1}{8}$ inch thick. Press pastry into the bottom and up the side of a 10 $\frac{1}{4}$ -inch round removable-bottom tart pan. Using the rim of the pan, trim the excess to the top edges. Refrigerate again for 30 minutes.
3. Preheat oven to 180°C (350°F).
4. Line dough with parchment paper, and fill with pie weights.
5. Bake until golden around the edges, 8 to 10 minutes. Remove parchment and weights, and bake until the base is completely baked through, 5 to 7 minutes more. Let cool completely in the pan on a wire rack.
6. To make the filling: Add butter and muscovado sugar to a large saucepan over medium heat. Bring to a simmer, and let simmer for 2 minutes. Stir in the cream and salt. Bring to the boil, and let simmer for 5 minutes. Remove from the heat and whisk in the chocolate until melted. Pour into the baked tart shell, and refrigerate until set, about 1 $\frac{1}{2}$ hours. Top with flaky sea salt and slice. Serve with crème fraîche.

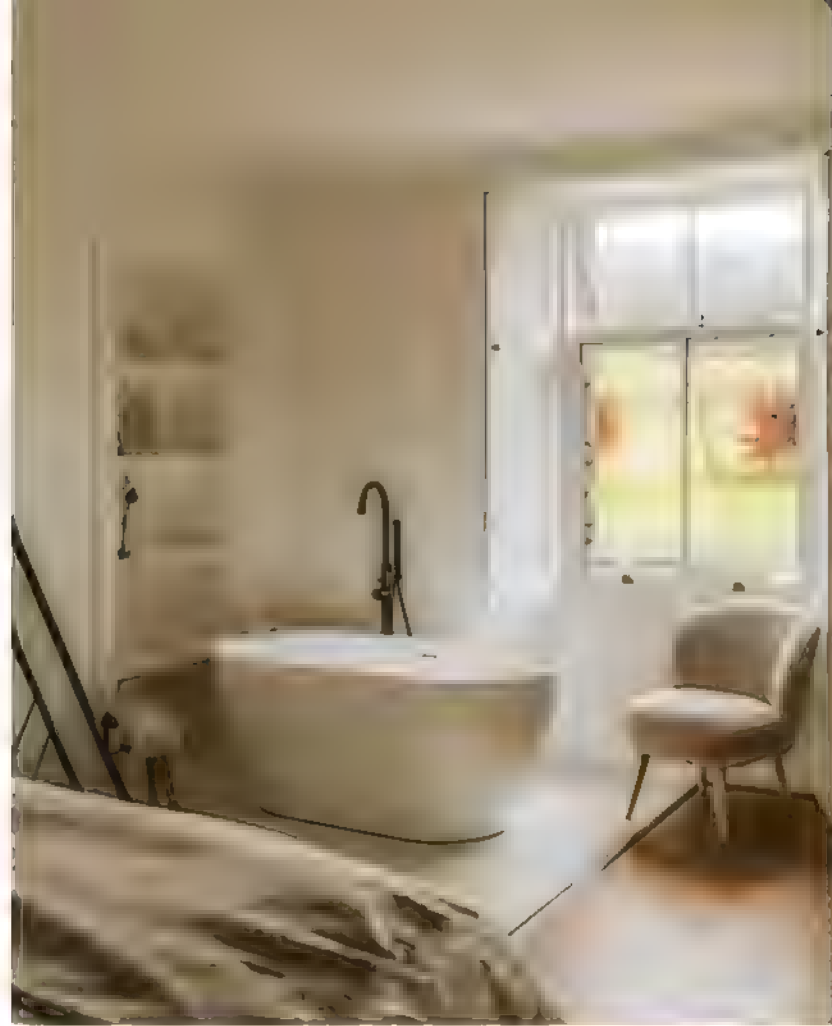
RECIPE TESTING NOTES

Bake from Scratch made the following US for UK original equipment and ingredient swaps during testing: 10 $\frac{1}{4}$ -inch tart pan for 30cm tart pan; all-purpose flour for plain; and heavy whipping cream for double cream. We used unsalted butter and large egg yolks. All ingredients should be measured by weight, not volume.

➦ Visit bakefromscratch.com/shoptheissue to get the tart pan and ingredients we used for Ballintaggart's recipe.







Located in a nearby village to the farm, the Grandtully Hotel by Ballintaggart carries the same spirit into a more formal setting. Run by Chris's brother, Andrew Rowley, and awarded a 2024 Michelin Key, the hotel was originally built in 1866 and has been restored with tenderness and restraint. Its eight luxurious guest rooms are layered with soft prints and subtle textures. A button in the hotel's Whisky Lounge delivers the spirit on request. The bar glows like river mist, its cocktails infused with herbs gathered just up the hill. The entire place feels deeply lived-in—as if it's been waiting for you.

Meals at the Grandtully are their own kind of story. Every dish begins in the soil: radishes with peppery bite, potatoes dug that morning, apples flushed with the cold sweetness of a Highlands autumn.

You might start with celeriac soup, silky and understated, or a crisp oatcake topped with whipped crowdie and beetroot-cured trout—the color of the hillside in October. Courses unfold. Plates passed. Wine poured. Conversations linger.

Every element at Ballintaggart is rooted in season and soil. In the kitchen, yes—but also in how people are invited to live: to slow down, to gather, to take notice. There's swimming in nearby lochs, hikes through ancient forests, and bonfires lit as the sun drops behind the hills. Ballintaggart is a way of living.

You may not return right away. Life pulls us elsewhere. But Ballintaggart remains—stitched into memory like a stone wall: weathered, grounded, and lasting.

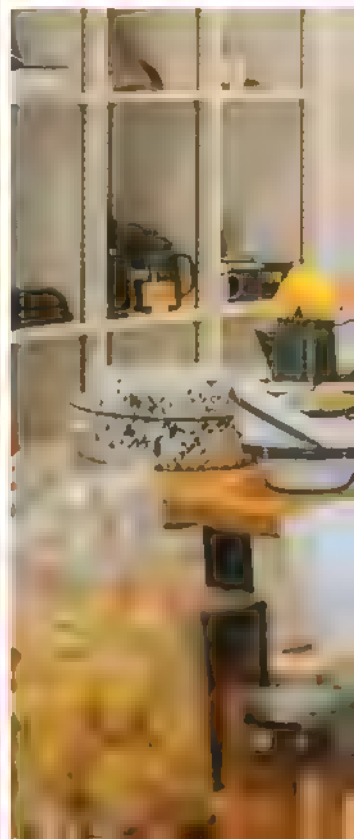
GO THERE

Ballintaggart
Grandtully
Perthshire
PH9 0PX
UK

Find it on Instagram at [@ballintaggart](#), on Facebook at [@ballintaggart16](#), and at [ballintaggart.com](#).

BALLINTAGGART SHOP

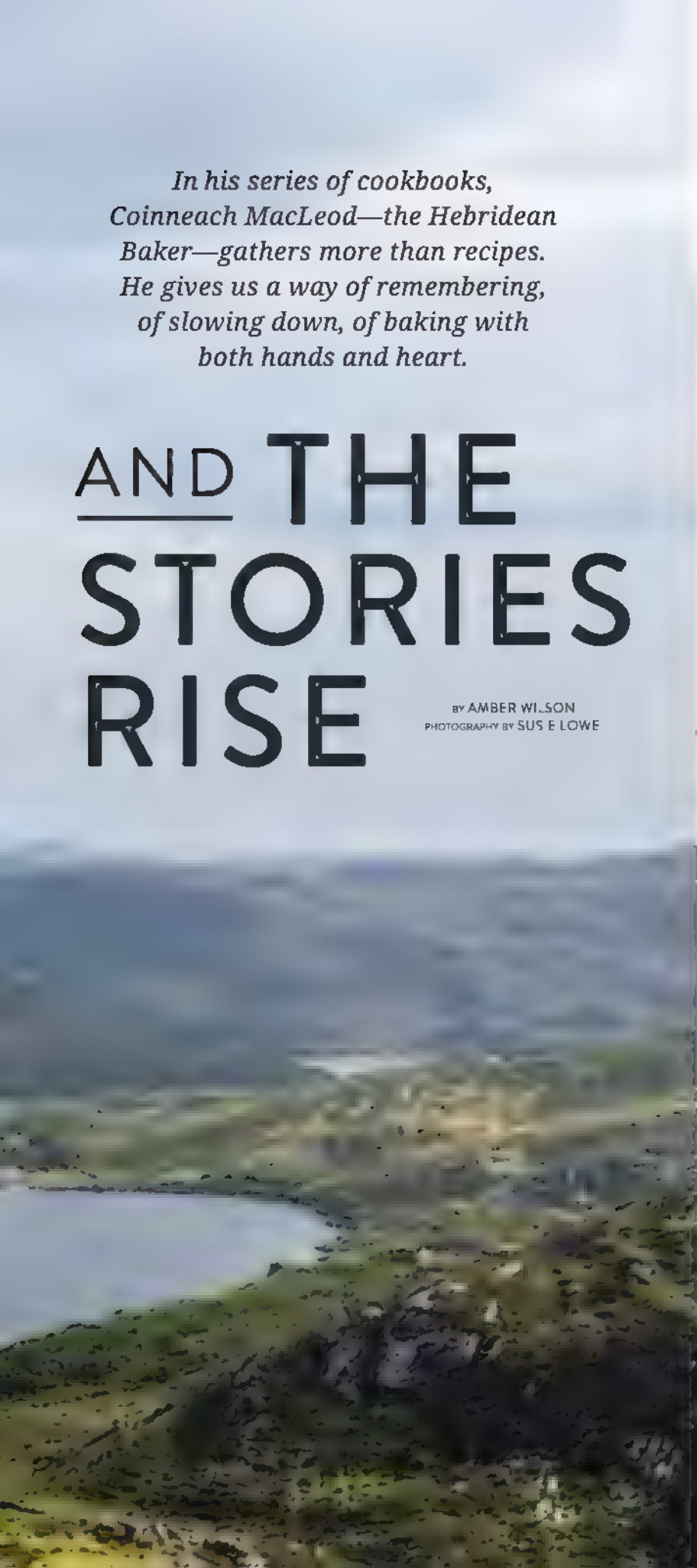
Just a short drive from the Farmhouse, Ballintaggart's Kenmore Village outpost is a cozy shop tucked beside Loch Tay, and there is another location in the village of Aberfeldy. Stocked with sourdough, baked goods, local preserves, coffee, and lunch, it's a place to take a little piece of Ballintaggart home. 





WHERE THE FIRE BURNS LOW





*In his series of cookbooks,
Coinneach MacLeod—the Hebridean
Baker—gathers more than recipes.
He gives us a way of remembering,
of slowing down, of baking with
both hands and heart.*

AND THE STORIES RISE

BY AMBER WILSON
PHOTOGRAPHY BY SUSIE LOWE

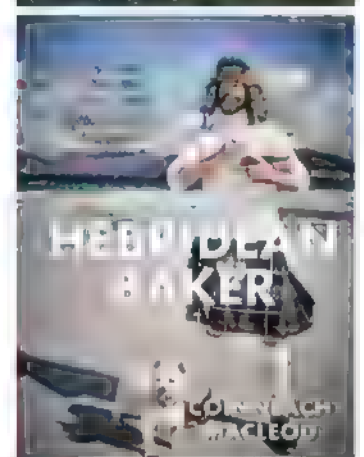
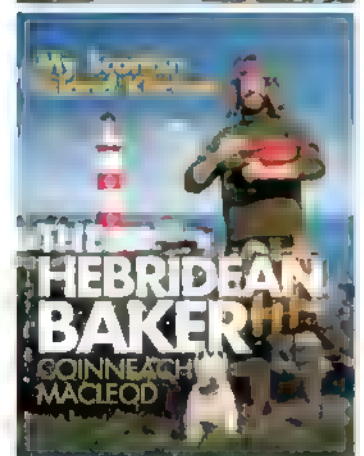
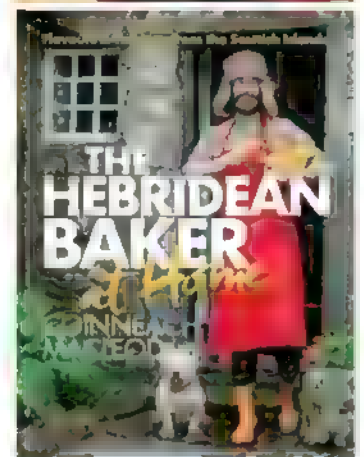
There are recipes that feed us, and there are recipes that *know* us—that hum with memory and carry the taste of sea air and the soft rhythm of rain on a stone roof. Coinneach MacLeod has always written in this register. His bakes—rugged, tender, full of hearty oats and good butter—don’t just nourish; they speak.

In his latest book, *The Scottish Cookbook*, Coinneach steps beyond the Hebrides—a group of islands off the west coast of Scotland, that wild and wind-tossed corner of the world he calls home—and gathers Scotland into a single, generous loaf. It’s not a compendium. It’s a love letter, one written slowly, reverently, in pencil first—because the recipes here have long been passed down by hand, told in voices, remembered in textures.

“I wanted this book to feel like an invitation,” he says, “to the whole of Scotland.” And so, he traveled. Not always by train or ferry, but through pages of forgotten cookbooks, conversations with bakers, and the faded edges of memory where food lives longest. A bannock from Orkney, a clootie from Aunt Bellag’s kitchen, a fish pie with a name that sings: *rumbledethumps*.

This is not baking that is technique-driven or fussed over. It is flour rubbed between the fingers. A splash of buttermilk. A pause to listen to the kettle. “We don’t all have marble worktops and sugar thermometers,” Coinneach says. “What we have is heart. And that’s enough.”

There’s a kind of gentle power in his recipes. *Bonnach Strughain*, for example, a bannock for Michaelmas, celebrated on September 29, is made not only with flour and treacle but also with the season’s shift itself. It marks the turning of the year—the darkening evenings, the blessing of harvest—and it’s offered up with gratitude. “I learned it from Theresa,” he says, a friend from the Gaelic choir, who handed him the story as much as the recipe. “It was always shared.” And that’s the feeling that lingers, more than any spice or sweet—that the sharing matters most.



Some recipes come sugar-drenched, like Scottish Butter Tablet, which reads more like a childhood dare than a dessert. “People think they know what tablet is,” he says with a laugh, “but then they taste it—and no, this isn’t fudge. It’s sweeter. Grainier. Melt-in-the-mouth magic.” It’s the sort of confection that doesn’t pretend to be good for you—only good to you, like a grandmother who slips you one more piece in your pocket, just because.

Others carry the presence of someone no longer young but never far away—like his Aunt Bellag, now 96, who still bakes daily. Her Cloutie Dumpling—the recipe he most cherishes—was finally, *finally* written down for this book. “It took decades to persuade her,” he says, smiling. “She always said, ‘Ach, just a handful of this and a splash of that.’” But now, it’s here, tied with string, boiled with patience, as much hers as ever.

There’s something stirring in the way Coinneach writes, something that moves past the pantry and into the landscape. The moors, the cold salt wind, the soft lilt of Gaelic proverbs woven into dough. He tells of Scots Flummery, the dish Flora MacDonald was halfway through when the redcoats came. Of Bride’s Bonn, a shortbread smashed over a bride’s head in joyful tradition. These are not just recipes. They are fragments of a culture—rich, rooted, and deeply lived.

And while his food may not be fussy, there is elegance here, the kind that comes from confidence in quiet things—a soft

oatcake, a warm scone. “My baking is more of a conversation than a performance,” he says. And in that, we are invited to exhale, to lay aside the glossy expectations of *pâtisserie* and pick up a wooden spoon instead.

To bake in the spirit of the Hebrides is, in his words, to *slow down*, to choose care over show. “Think about who you’ll share them with,” he says of his oatcakes—not *how* they look, just *who* they’re for.

There’s a Gaelic word he offers: *blàths*. It means “warmth”—not just the kind that rises from the oven, but the kind that comes from doing something you love. “There’s a beautiful saying,” he adds. “*Beiridh blàths air luaths*—there’s a time for everything.”

And perhaps now is the time for this kind of baking, the kind that grounds you, that remembers for you, that wraps you in the steadfast certainty that honest, shared, storied recipes can.

If Coinneach could gather bakers from across Scotland, he’d bring Sticky Toffee Pudding, of course, “the kind of dessert that hushes the table.” But more than that, he’d want to hear the others—the why of a Dundee cake, the who behind a tray of scones—because that’s when baking becomes something more than flour and fire. That’s when it becomes a way of remembering who we are and sharing that, one warm bite at a time.





➡ Follow Coinneach's lyrical, story-rich baking journey on Instagram at [@hebrideanbaker](#) and [hebrideanbaker.com](#). Expect folklore, flour, and a healthy dram of whisky.



AUNT BELLAG'S DUFF

Makes 1 dumpling

Recipe excerpted from The Hebridean Baker: Recipes and Wee Stories from the Scottish Islands by Coinneach MacLeod. Copyright © 2022. Published by Sourcebooks. Photographs © Susie Lowe.

Cloutie dumpling, or duff as we say in Gaelic, is my favorite traditional recipe. And no one makes it better than my Aunt Bellag. She adds an extra ingredient, a tablespoon of marmalade—which I love. Its distinctive skin sets it apart from other fruit cakes. Serve this warm with custard, or the next morning fried in bacon fat as part of a Hebridean breakfast. It takes a bit of effort more than a lot of my recipes, but it's definitely worth it.

225 grams plain flour
1 teaspoon baking soda
1 teaspoon mixed spice
1 teaspoon cinnamon
Pinch of salt
175 grams sugar
100 grams suet
100 grams sultanas
75 grams currants
75 grams raisins
1 apple, grated
150 ml buttermilk
1 egg, beaten
1 heaped tablespoon black treacle
1 heaped tablespoon marmalade

1. Everything goes in a single bowl! Sieve your flour and add your baking soda, mixed spice, cinnamon and salt into a bowl and combine.
2. Add your sugar, suet, dried fruit, and grated apple to the bowl and stir together.
3. Pour in your buttermilk, beaten egg, black treacle, and marmalade. Combine together.
4. Place a piece of muslin cloth or a cotton dishtowel (the clout) in boiling water, and once cool enough to touch, wring the cloth out. Place the cloth on your work surface, and sprinkle liberally with flour.
5. Place the mixture into the centre of the clout. Gather up the edges of the clout and with a length of string tie it up (not too tightly), leaving some room for the dumpling to expand.
6. In a large pan of boiling water (deep enough to cover the dumpling), place a saucer upside down. Place the dumpling onto the saucer, cover with a lid and simmer for 3 hours. Don't let the water evaporate; you may need to top it up.
7. Take out from the pan and carefully remove the clout from the dumpling, trying not to take off any of the "skin." In a warm kitchen, let it rest for 30 minutes before slicing.



→ Visit bakefromscratch.com/shoptheissue to get the specialty equipment and ingredients we used for Coinneach's recipes.

RECIPE TESTING NOTES

Bake from Scratch made the following US for UK original equipment and ingredient swaps during testing: all-purpose flour for plain; double-acting baking powder for single-acting; pumpkin pie spice for mixed spice; golden raisins for sultanas; and blackstrap molasses for black treacle. We used the Atora brand of suet, granulated sugar, a small apple, a medium egg, and a 30x20-inch thick dish towel.

For best results, line a medium bowl with the floured cloth, add the dumpling mixture, and then gather the ends of the cloth over the bowl to secure. Once cooked, let the bundled cloth drain through a sieve for a few moments, and then carefully unwrap and transfer to a serving plate to let dry.

SCOTTISH BUTTER TABLET

Makes 50 squares

Recipe excerpted from The Hebridean Baker: The Scottish Cookbook by Coinneach MacLeod. Copyright © 2025. Published by Sourcebooks. Photographs © Susie Lowe.

On a trip to the National Museum of Scotland, I saw a lantern that was owned by Lady Grisell Baillie. The story goes that as a child she would visit her father, Sir Patrick Hume, in the dark of night; he was a Covenanter who was forced into hiding in a vault beneath Polwarth Church near Edinburgh after publicly defending Robert Baillie, who was implicated in a plot against King Charles II.

I know what you're thinking, what does this have to do with Scotland's most famous confectionary? Well, Lady Grisell also wrote a book, The Household Book of Lady Grisell Baillie, in which she writes about "tablet for the bairns," a sweet treat for children—the first ever tablet recipe in print.

Tablet is so sweet, it's worth having your dentist's number on speed dial—but its decadent texture and indulgent flavour make it oh so worth it!

125 grams (4.5 ounces) butter, plus extra for greasing
1 kg (2 pounds 3 ounces) granulated sugar
½ teaspoon salt
250 ml (1 cup) milk
350 ml (1½ cups) sweetened condensed milk
½ teaspoon vanilla bean paste

1. Start by lightly greasing a shallow square tin measuring approximately 20x20cm (8x8 inches).
2. Melt the butter in a large saucepan over gentle heat. To the melted butter, add the sugar, salt, and milk. Stir continuously until the sugar has completely dissolved.
3. Once the sugar has dissolved, increase the heat to bring mixture to a boil. Allow it to simmer on a high heat for 8 minutes.
4. Stir in the condensed milk thoroughly, then reduce the heat slightly. Continue to simmer, stirring occasionally to prevent sticking.
5. Using a cook's thermometer, take the mixture to 115°C (240°F). It will get slightly thicker, and will also start to turn a fudgy color.



6. Remove from the heat, add the vanilla, and beat the mixture vigorously with an electric hand whisk on high for 5 to 7 minutes until it has thickened yet remains pourable.
7. Now pour the thickened mixture into the prepared tin. Allow it to begin to set, and after about 20 minutes, score the surface into squares. Leave to set for at least 2 hours, then remove from the tin and fully cut into squares.

RECIPE TESTING NOTES

Bake from Scratch used the following ingredients and equipment during testing: unsalted butter, sea salt, whole milk, and an instant-read digital thermometer. Liquid ingredients should be measured by milliliters, not cups. Work quickly between steps 6 and 7. ■



BONUS RECIPE!

Get Coinneach's
Hot Toddy Bundt Cake recipe
at → bakefromscratch.com.



origin of a classic

THE SIMPLE GENIUS OF

1-2-3-4 cake

RECIPE DEVELOPMENT BY OLA AGBODZA



With its easy-to-remember formula and timeless flavor, the 1-2-3-4 cake has earned a spot in the canon of classic American bakes. More than just a recipe, it's a piece of passed-down wisdom—unfussy, enduring, and beloved.

Before measuring cups came marked in milliliters and baking blogs offered dozens of formulas for the perfect sponge, there was the 1-2-3-4 cake—a recipe as simple as it sounds and just as comforting. One cup of butter, two cups of sugar, three cups of flour, and four eggs. An early adaptation of the recipe added a bit of leaven, salt, milk, and a splash of vanilla and transformed this basic bake into a tender yellow cake with a plush crumb that can be described as an airier pound cake—ready to be layered, frosted, or enjoyed exactly as it is.

For generations, this cake was a go-to for home bakers, especially in the South—not because it was flashy, but because it worked. Often touted as “foolproof,” the simple recipe was remarkably unfussy and almost resistant to failure, making it a wonderful recipe for beginners and experienced bakers alike. Reliable, adaptable, and easy to memorize, the 1-2-3-4 cake didn’t need index cards or measuring charts—it lived in memory and repetition, passed from parent to child, neighbor to neighbor. The cake was both delicious and deceptively simple, and it was not uncommon for bakers to add their own tweaks, creating their own beloved recipe. The basic combination left plenty of room for creativity to swap out ingredients, such as buttermilk instead of whole milk, experiment with the amount of leaven, and even add additional steps, such as separating egg whites and whipping them to add additional fluff to the crumb.

Its origins are difficult to pinpoint, but the recipe began appearing in community cookbooks as early as the late 19th century, often alongside other “ratio cakes.” The simple recipe can even be found on the back of a box of Swans Down cake flour. In an era when most recipes were shared orally or scribbled on slips of paper, this one stood out for its clarity. The name was the recipe—a baker’s shorthand that eliminated guesswork and invited improvisation.

The cake’s popularity grew throughout the 20th century, as layer cakes became centerpieces at birthdays, bridal showers, and Sunday suppers. The adaptability of the simple ingredient combination allowed bakers to be as creative as they like, leading





this cake to be versatile enough to be used as the base for endless flavors, from fruity additions like coconut and berries to rich chocolate or caramel. Similarly, bakers learned they could trust its structure and flavor to carry jam fillings, lemon curd, or—most famously—a thick swoop of cream cheese frosting.

There's a kind of brilliance in the way this cake is constructed. With no oil or shortening, butter provides depth and richness. Heavy cream adds an old-fashioned softness. The result is a cake that feels nostalgic but never dull, familiar yet full of character.

In our version, we've stayed true to the spirit of the classic while adding just a touch of modern sensibility. The batter is whipped to incorporate air, the tops smoothed for an even rise, and the finished layers paired with a tangy, vanilla-laced cream cheese frosting that cuts the sweetness with a little bite.

The 1-2-3-4 cake doesn't ask for much. That's part of its charm. It's the kind of cake that meets you where you are—whether you're marking an occasion or simply baking to fill a quiet afternoon. That's exactly what makes it a classic.

VANILLA 1-2-3-4 CAKE WITH CREAM CHEESE FROSTING

Makes 1 (8-inch) cake

A 1-2-3-4 cake is all ratio: 1 cup butter, 2 cups sugar, 3 cups flour, 4 eggs. It's the kind of recipe you remember by heart, but it's not without its quirks. Four eggs bring structure and richness, yes, but also protein, which can lead to a cake that's more dry than delightful. So, we counter that with more fat: butter for flavor and cream for moisture and a beautifully tender crumb.

- 1 cup (227 grams) unsalted butter, softened
- 2 cups (400 grams) granulated sugar
- 4 large eggs (200 grams), room temperature
- 1 tablespoon (13 grams) vanilla extract
- 3 cups (375 grams) all-purpose flour
- 2 teaspoons (10 grams) baking powder
- 1½ teaspoons (4.5 grams) kosher salt
- 1¼ cups (300 grams) heavy whipping cream, room temperature

Cream Cheese Frosting (recipe follows)

1. Preheat oven to 325°F (170°C). Spray 2 (8-inch) round cake pans with baking spray with flour.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape paddle and bottom and sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a large bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with cream,

beginning and ending with flour mixture, beating just until combined after each addition. Divide batter between prepared pans (about 750 grams each), spreading smooth. Tap pans on a kitchen towel-lined counter several times to settle batter and release any air bubbles; smooth tops again, if necessary.

4. Bake until a wooden pick inserted in center comes out clean, 40 to 45 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.

5. Level cooled cake layers, if desired. Place 1 cake layer, cut side up, on a serving plate or cake turntable. Using an offset spatula, spread 2 cups (480 grams) Cream Cheese Frosting onto cake layer. Top with remaining cake layer, cut side down. Using an offset spatula, spread a thin layer of frosting on top and sides of cake to create a crumb coat. Refrigerate for 30 minutes.

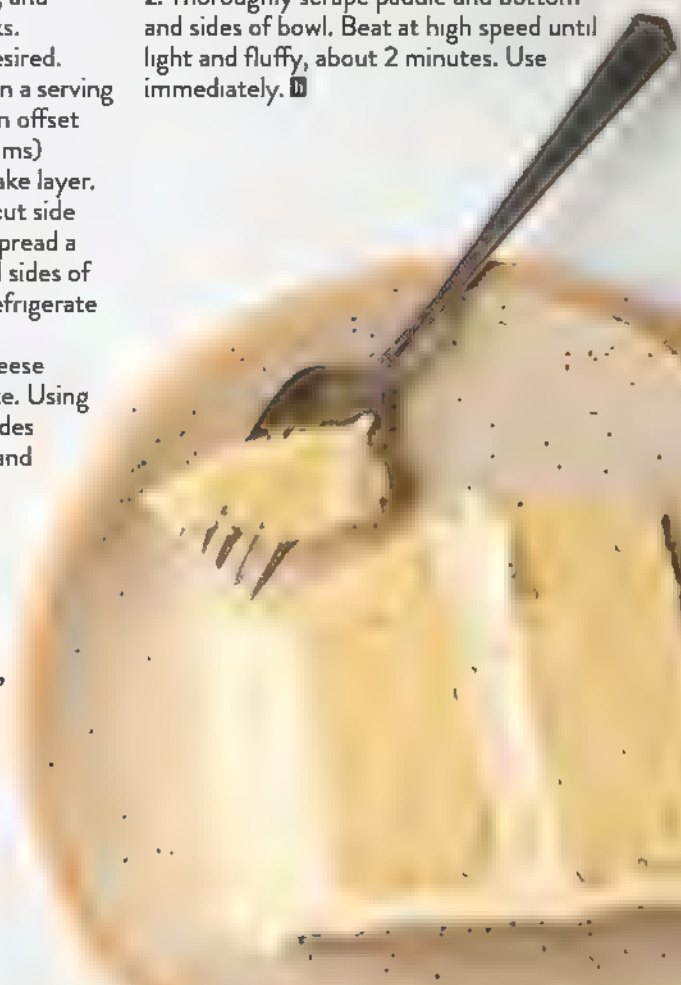
6. Spread remaining Cream Cheese Frosting on top and sides of cake. Using a small offset spatula, texture sides and swirl top as desired. Cover and refrigerate for up to 3 days.

Cream Cheese Frosting

Makes about 6 cups

- 2 (8-ounce) packages (454 grams) cream cheese, room temperature
- 1 cup (227 grams) unsalted butter, softened
- 1 teaspoon (3 grams) kosher salt

- 8 cups (960 grams) confectioners' sugar
- 2½ teaspoons (10 grams) vanilla extract

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese, butter, and salt at high speed until smooth and creamy, stopping to scrape bottom and sides of bowl. Add confectioners' sugar and vanilla; beat at low speed for 30 seconds.
2. Thoroughly scrape paddle and bottom and sides of bowl. Beat at high speed until light and fluffy, about 2 minutes. Use immediately. 

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brand standards

Bake from Scratch uses the following ingredients, equipment, and products in developing and testing all our recipes.

European-style butter
Full-fat dairy products
Diamond Crystal kosher salt
Conventional bake ovens
Digital thermometers and scales
KitchenAid Artisan stand mixers
Williams Sonoma Goldtouch bakeware

Although both weight and volume measurements are included, readers are strongly encouraged to measure by weight.

Bake from Scratch Official Test Kitchen Partners

BelGioioso® cheeses
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credits

Pages 7–8 and 10—Photography by Joann Pa.

Page 23—Edd Kimber photo by Simon Kimber

Pages 95–102—Photography by Susie Lowe

Page 113—Photo by Matthew Septimus

corrections

JULY/AUGUST 2025

Meet the 2024 Greatest Bakers, page 101

We incorrectly identified Kat Oliveris Martins Guerrero as a mother of two; she is a mother of one.

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Egg Essentials

BY ROSE LEVY BERANBAUM



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Some of my favorite cakes are flourless, but there is not a single eggless one in my repertoire! Eggs are essential for the texture I desire. The egg whites offer aeration, and the egg yolks, which contain lecithin, improve emulsification, creaminess, and flavor. Here is the most important and useful information I have to offer about baking with eggs.

I make cakes with whole eggs, all yolks, or all whites, but recently, I've started separating the eggs for whole egg cakes, weighing the yolks and whites, and then

recombining them. This is due to the shrinking of the yolks. I noticed this when making a *génoise*, which uses whole eggs. Suddenly, the texture of the cake was coarse! When I added an extra yolk, the texture was once again velvety fine. Many other bakers have noticed the shrinking of egg yolks as well. It wasn't until I spoke to a woman who raised hens for eggs that I discovered the reason. She said that in the industry, they are using younger hens, whose eggs have smaller yolks.

Smaller yolks mean larger whites, which is also distressing to me because I consider one of my most important contributions to baking to be how to prevent egg whites from being overbeaten, and this is dependent upon the right ratio of whites to cream of tartar (a by-product of the wine industry). Most recipes warn when beating whites not to overbeat them or they will break down, become dry, and deflate. I discovered that if $\frac{1}{4}$ teaspoon cream of tartar is used for each egg white/30 grams/2 tablespoons, it's virtually impossible to overbeat the whites! But if the yolk is smaller, then the amount of white will be larger, so it becomes necessary to weigh or measure it.

It is also of equal importance to know that when beating egg whites, the bowl and

beater must be free of any trace of fat, including egg yolk. If a tiny speck of yolk gets into the whites, it can be removed using the eggshell, which works like a magnet to suck it up. To ensure that the bowl is completely clean after washing and drying it, you can wipe your bowl and beater with a cloth dipped in white vinegar.

In my cookbooks, I list recipes containing all yolks and those containing all whites because so often in baking, one has an excess of one or the other. Of course, the extra yolk can be incorporated into scrambled eggs or an omelet, but freezing is also an excellent solution. Egg whites can be frozen for many months, but egg yolks will become gummy unless some sugar is added— $\frac{1}{2}$ teaspoon per yolk is the ideal amount. Be sure to mark down the amount on the container so it can be subtracted from the recipe!

For those concerned with food safety if you are making an uncooked meringue, the American Egg Board recommends using pasteurized eggs in the shell. If using the pasteurized egg whites, you will need double the cream of tartar ($\frac{1}{4}$ teaspoon per 1 egg white/30 grams/2 tablespoons). You will also need to beat them for much longer (about 10 minutes), but they result in the most stable meringue possible! ■





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